

# SHOWBIZ

SUMMER 2018

*Special Christmas edition*



RNA

THE ROYAL NATIONAL  
AGRICULTURAL AND  
INDUSTRIAL ASSOCIATION  
OF QUEENSLAND



ROYAL  
INTERNATIONAL  
CONVENTION CENTRE  
BRISBANE AUSTRALIA



The official magazine of the RNA





News in Brief

Christmas recipes

## Welcome

2018 was a successful year for the RNA.

Major milestones were reached in our ongoing \$2.9 billion Brisbane Showgrounds Regeneration Project this year providing a new building for animals at the Royal Queensland Show (Ekka). The Ekka recorded its largest attendance since 2011 and our venue business continued to grow.

The eighth year of the regeneration project continued to cement King Street's reputation as a premium dining and retail precinct. Eleven new retailers opened including global first marketplace Mercado, along with one of Brisbane's most up and coming restaurants Atelier Brasserie. More retailers will open in 2019 including a Gelateria and cycle training centre.

In August, construction began on Alexandria Park which will offer more than two acres of additional green space for the public to enjoy all year round and during Ekka. The heritage-listed Building 8 will be a focal point of the new park. Extensive refurbishment works to enhance its heritage elements have been underway since early December and we look forward to the park's completion in mid-2019.

In October, construction finished on The Pavilion - a multi-purpose facility which houses animals during the Ekka and also is used for car parking and events the rest of the year. Two floors of the four storey building were used at this year's show, housing beef and dairy cattle, dairy goats and poultry.

Our 2018 Ekka was very successful with more than 414,000 people attending the show - our biggest show since 2011. This was a 20 per cent increase on last year's gate numbers.



Despite their hardships, our farmers battling drought also made their way to Ekka to compete, so it was pleasing to see large crowds acknowledging their achievements. Overall, we welcomed more than 21,000 competition entries across 11,000 classes in 48 competition sections.

It was also a successful year for our Royal International Convention Centre (Royal ICC) and Brisbane Showgrounds venue business.

By the end of the year, 255 events will have been staged on our historic site including the six day Queensland Caravan, Camping and Touring Supershow attended by more than 50,000 people and high profile Myriad Festival which attracted almost 2,000 national and international entrepreneurs.

We were also pleased to welcome music festival RNB Fridays Live back for a second year, which was attended by more than 34,000 people. Many new and returning events have already been secured for 2019.

On behalf of the RNA, I would like to thank our members, Ekka attendees and competitors, judges and stewards for their support in 2018.

I would also like to thank my fellow RNA Councillors and 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



### 25 King

The world's largest engineered timber office building, 25 King, is now open at the Brisbane Showgrounds.

The 45 metre high building in King Street was officially opened in late November and 400 staff from global engineering firm Aurecon have already moved into four of the nine office floors. Lendlease is currently seeking tenants for the remaining floors.

25 King features glue laminated timber structural beams and columns and cross laminated timber floors. Its open office space is complemented by exposed timber structures, creating a contemporary studio environment.

The building will also welcome ground floor retail tenancies, with La Marcelleria Gelateria to open in late January and Cam's Cycles to be operational in March.



## Latest regeneration news



Artists impressions of Building 8



### Alexandria Park

Construction of Alexandria Park is on track to be finished by mid-2019.

The park will offer more than two acres of additional green space for the public to enjoy all year round and during the Royal Queensland Show (Ekka).

The heritage-listed Building 8 will be a focal point of the new park. Extensive

refurbishment works have been underway since early December to enhance its heritage elements.

The soft landscaping including trees, plants and grass will begin in February 2019, while work on the in-ground services such as lighting, power and water is ongoing.

The park is part of the \$2.9 billion Brisbane Showgrounds Regeneration Project, which

is providing the public and Ekka exhibitors with world-class facilities to use.

During Ekka, Building 8 will be used for the Canine Competition for benching, while the canine judging ring will be located in a custom marquee on the grassed area.

Outside of show, Alexandria Park can be enjoyed by the public and will also be used as an event space.





# Regeneration timeline

## 2011

- Construction began on transforming the Industrial Pavilion into the world-class \$59 million Royal International Convention Centre (Apr)

## 2012

- Removal of the RNA Administration Building (Dec)
- Construction on the new 7,000m<sup>2</sup> \$7.7 million Plaza commenced (Dec)
- Ground floor of Royal ICC opened for exhibition space at Ekka 2012 (Aug)

## 2013

- Royal ICC opens for its first events (Mar)

## 2014

- Construction commenced on King Street - a new 300m street linking St Pauls Terrace and Gregory Terrace (Nov)
- 'South Yard' residential apartments released for sale four months ahead of schedule (Nov)
- Demolition of Commerce Building (Sep)
- Brisbane record set when 160 out of the 208 'North Yard' residential apartments sold within four hours (Sep)
- Completion of the Plaza (Oct)
- Construction commenced on K1, the first commercial tower at Kingsgate commercial sector and on The Green residential apartments (Oct)

## 2015

- First residents move into The Green (Sep)
- Kingsgate commercial sector opens for business (Jun)
- Construction commenced on The Yards (Apr)
- Construction commenced on the four and a half star Rydges Hotel (Jan)

## FEB 2016

- The four and a half star Rydges Hotel, including the Paddock Bar and Six Acres restaurant, opens for business
- King Street opens to traffic and links St Pauls Terrace and Gregory Terrace

## AUG 2016

- Construction begins on Kings Co-op - a social, creative and community retail concept
- Restaurants The George and Fat Dumpling open on King Street

## SEP 2016 - MAY 2017

- Restaurants open progressively in King Street - Sushi & Nori (Sep), Il Verde (Oct), Hello Chicken (Nov), Super Combo and The Lamb Shop (Mar), The Pine Kitchen (May)

## JUNE 2017

- Construction begins on the world's largest engineered timber building, 25 King
- Vietnamese restaurant Banoi opens on King Street
- The first residents move into The Yards residential apartments

## JULY 2017

- Emporium Barber opens on King Street

## AUG 2017

- The five level, 375 bay King Street Car Park opens to the public
- Work on The Pavilion (a large animal pavilion and car park) commences
- Beauty salon, Salon Blend, opens on King Street

## SEP 2017

- Hair salon, Tigerlamb, opens on King Street

## NOV 2017

- Construction commences on a second marquee (Marquee No. 2) for the Brisbane Showgrounds

## FEB 2018

- Construction of Marquee No. 2 complete
- Welcome to Bowen Hills (a permanent bar and food truck stop) opens on King Street
- Guardian Early Learning Centre opens on King Street

## APR 2018

- Artisan opens on King Street

## MAY 2018

- Bavarian Beerhaus opens on King Street

## JUNE 2018

- Kuhl-Cher Coffee opens on King Street

## AUG 2018

- Myhealth Medical Centre opens on King Street
- Construction commences on Alexandria Park and the refurbishment of the heritage-listed Building 8

## OCT 2018

- Construction finishes on The Pavilion
- Fiera Boutique and Atelier Brasserie open on King Street

## NOV 2018

- Construction of the world's largest engineered timber office building, 25 King, complete
- Mercado, King Street Bakery, 9Round and El Camino Cantina open on King Street

## 2019 works

- La Marcelleria Gelateria to open on King Street in January
- Cam's Cycles to open on King Street in March
- Alexandria Park to be complete by mid-2019





# *A culinary centrepiece*

Food shopping as we know it has changed, with the opening of Australia's newest food shopping concept Mercado at the Brisbane Showgrounds.

The world-class marketplace opened its doors on King Street in early November, turning weekly grocery shopping into a culinary food journey.

Food shoppers can pack their pantries with the freshest and finest produce and ingredients Australia has to offer, selected from the shelves of a venue that epitomises architectural perfection.

Customers can even place an order on an in-store iPad, before relaxing at the bar while Mercado personal shoppers do the leg work for them.

General Manager Shaun Dunleavy said Mercado was an Australian, even global first, putting a contemporary, luxury spin on

day-to-day food shopping.

"Mercado was born out of a deep passion for connecting people over one of life's greatest pleasures - food. We set out to tantalise tastebuds and inspire human connection within a bustling, world-class marketplace experience," he said.

"When you first visit the venue you expect everything to come with a gold-plated price tag, but you'd be wrong. We invite people to stay a while and take a closer look to see that above all we are a marketplace that is here to deliver customers fresh food items that don't cost the earth - we simply chose to give them a beautiful space to come and do their shopping."

Mercado's gem is The Duck Room. It's a Far Eastern inspired restaurant featuring incredible flavours from Hong Kong, Taiwan and Japan. The centrepiece of the menu is of course their signature roast duck.

### *Holiday season*

At Mercado you'll find everything from beautiful Christmas displays to in-store gift wrapping and concierge on hand to assist with Christmas purchases. They even sell 4kg turkeys which are pre-prepped by the Executive Chef and boxed in limited edition Christmas packaging with a perfectly paired bottle of wine, condiment range and recipe card. This weekend (22-23 December) Mercado will also be running a Christmas Seafood Extravaganza from 8am to 9pm each day featuring an out of this world seafood display, live cooking shows, a giant tuna cutting show, wine pairing experiences and a dedicated seafood restaurant menu.

*Christmas/New Year closure dates: 25 and 26 December*



## Welcome to King Street



### Bonjour to Atelier

European-inspired restaurant Atelier Brasserie has been a welcome addition to King Street since late October.

Their *menu* embraces European flavours with dishes including saffron and Moreton bay bug raviole, steak tartare and bone marrow, stuffed calamari, steak frites and lamb saddle.

Atelier Brasserie also offers daily lunch specials, with a meal and beverage for just \$19. There's also a carefully curated wine list, along with premium beers and spirits and spectacular cocktails.

Once you've seen the quality of the dishes, it will come as no surprise to learn that owner Charlotte Barakat comes from hospitality heritage - her family has owned and operated well-known Italian restaurant, Gino's, for almost 40 years.

#### *Holiday season*

Atelier Brasserie is offering a three course Christmas menu for \$80 per person or \$119 when matched with wine. Some of the menu items include beetroot cheer salmon with preserved lemon and grana padano tuile; duck confit with lentils, charred radicchio, Dutch carrots and orange sauce (pictured); and chocolate, orange and pistachio cannoli. Atelier Brasserie is also offering gift cards for Christmas - perfect for the food and wine lovers in your life.

*Christmas/New Year closure dates:  
24 December to 1 January*



### Bakery on the rise

An evolution of the much loved Montrachet Boulangerie (bakery), King Street Bakery opened its doors in mid-November.

With a larger space, the bakery now offers more pastries and a French inspired *la carte* breakfast and lunch menu. Featured on the *menu* is everything from perfectly poached eggs to a French inspired sandwich.

King Street Bakery also has a temperature and humidity controlled room designed especially for making butter pastries, which customers can view.

The former Boulangerie at Montrachet has been transformed into a private dining space.

#### *Holiday season*

In the lead-up to Christmas, King Street

Bakery is selling *Bûche de Noël* for \$40 each. The dessert feeds five people and you can order through the King Street Bakery *website* until Friday 21 December (or until sold out). Pick up at the bakery is on Sunday 23 December between 8am and 11am.

*Christmas/New Year closure dates:  
December 23 to 9 January*



Welcome to King Street

# *Hola to El Camino Cantina*



Tex-Mex restaurant El Camino Cantina joined King Street in early December.

Their menu is a fusion of Mexican and Texan cuisines including corn chips, tacos, fajitas, quesadillas, nachos and of course frozen margaritas.

The restaurant has a party atmosphere with plenty of Las Vegas style neon lights and colourful sombreros.

El Camino Cantina has daily specials

including a \$15 burrito and beer lunch special Monday to Friday, 10-cent wing Tuesday, \$2 taco Wednesday, half-price fajita Thursday and a \$7.50 margarita happy hour from 4-6pm daily. They also offer FREE corn chips and salsa all day every day.

## *Holiday season*

Send off 2018 in Mexican style at the El Camino Cantina New Year's Eve Bash.

For just \$69 per person, revellers can enjoy a three hour food and drink package featuring Tex-Mex bites, frozen margaritas, beer, wine and bubbles. It wouldn't be a true Mexican fiesta without free sombreros, a party piñata and live DJs. This is sure to be one of the spiciest parties in town and tickets are limited, so [click here to secure yours now](#).

*Christmas/New Year closure dates:  
25 December*

Fiera Boutique opened on King Street in late October and is a one stop shop for on-trend fashion, jewellery and homewares.

They stock everything from handbags and hats to cushions and candles, with their range featuring products made by both local and international designers.

The King Street store is Fiera Boutique's third, with successful shopfronts in both Paddington and Bulimba.

## *Holiday season*

Fiera Boutique is the perfect Christmas shopping destination. If you spend \$100 or more in the lead-up to Christmas, you'll receive a free gift valued at up to \$25.

*Christmas/New Year closure dates:  
24 December to 6 January*

# *All things beautiful at Fiera Boutique*





# Christmas has arrived on King Street

*Christmas event  
bookings on  
King Street.*

**Discover your new favourite spot this Christmas, with more than 13 options for your Christmas booking. Enjoy alfresco dining at Brisbane's new favourite destination and get familiar with the latest openings:**

- **Mercado:** with bistro and The Duck Room restaurant
- **Atelier Brasserie:** European inspired restaurant and wine bar
- **King Street Bakery:** the evolution of Montrachet Boulangerie
- **El Camino Mexican Cantina:** Tex-Mex meets rock'n'roll





# *9Round proves a hit*

9Round opened on King Street in mid-November and offers 30 minute functional training workouts based on boxing and kickboxing.

There are no set class times with a new round starting every three minutes, so 9Round members can just turn up and jump in.

To keep people challenged and ensure they never get bored, there is a new workout each day.

The workouts are all about making exercise fun and are run under the supervision of a qualified Personal Trainer.

### *Holiday season*

Ditch the Christmas guilt. The 6-Week Challenge Early Bird Registration is now open for 9Round Bowen Hills. Learn more about 9Round by [clicking here](#) or text your name and the word 'trial' to 0439 462 548 to give it a go. The Challenge kicks off February 11, but we're sure Nick and the

team at 9Round will have you kicking goals all year round.

*Christmas/New Year closure dates:  
24 (Afternoon) to 26 December*

### *Coming soon:*

- La Macelleria Gelateria - late January
- Cam's Cycles - March



# Welcome to King Street

## ***Welcome to Bowen Hills***

This trendy food truck park will be on hand to keep you cool this festive season, serving a selection of refreshing cocktails, beers, wines and spirits from their famous long bar. Those with a taste for the finer things can head further inside to the swish gin bar Swill, pouring a range of international and Australian gins from Thursday to Sunday. If Christmas present shopping has hit your hip pocket hard, don't panic – Welcome to Bowen Hills will also be serving \$5 burgers, pizzas and beers daily from 4-6pm.

*Christmas/New Year closure dates:  
23 December to 7 January*



## ***Bavarian Beerhaus***

The team at everyone's favourite bohemian inspired beer hall will be bringing plenty of cheer - and bier - this festive season. Their Festive Fridays feature \$5 specials, \$1 chicken wings, live entertainment plus Santa hats and giveaways. They also offer a selection of four Christmas feasting menus filled with German classics like crispy pork knuckle and Bavaria tasting plates.

*Christmas/New Year closure dates:  
25 December*

## ***Montrachet***

Wine and dine this holiday season at the two-hat French restaurant Montrachet. Hot on the menu this summer is the Ora king salmon fillet cured in citrus and Hervey Bay scallops, with of course a glass of French champagne. Their electronic gift vouchers are a great (and super easy) Christmas present option – [just click here](#) to send one.

*Christmas/New Year closure dates:  
23 December to 9 January*



## ***Il Verde***

Modern Italian restaurant Il Verde is famous for its pizza and pasta, but if you've cut carbs out after Christmas you can still enjoy their salads. The Insalata Caprese (buffalo mozzarella and heirloom tomato salad) is a popular menu item and you can't go past washing it down with a refreshing Aperol Spritz.

*Christmas/New Year closure dates:  
23 December to 8 January*



# Welcome to King Street



## ***Kuhl-Cher Coffee***

Kuhl-Cher Coffee is brewing up a storm on King Street this festive season. The premium coffee outlet and brew bar roast their own beans on site. Their lunch menu features a delicious range of tacos, burgers, freshly made salads and sandwiches PLUS from mid-December to mid-January, diners can enjoy a free coffee when they purchase a meal from 12-2pm daily.

*Christmas/New Year closure dates:  
25 December to 2 January*

## ***The George and GG Espresso***

With daily lunch specials, The George is a popular spot for eating out. Their lunch menu features everything from super green and beetroot salads to grilled whiting fillets. You can also enjoy their Happy Hour this summer, with all beers, house spirits and wines by the glass just \$6 between 4-6pm on Fridays only.

*Christmas/New Year closure dates:  
22 December to 6 January*



## ***Fat Dumpling***

Fat Dumpling is known for its authentic handmade dumplings packed with flavour. Their steamed, poached and pan fried dumplings are the perfect summer snack, washed down with classic Asian beer Sapporo. Dumpling flavours include pork with Chinese cabbage and prawn with garlic chives.

*Christmas/New Year closure dates:  
23 December to 3 January*

## ***Sushi & Nori***

Serving premium sushi and modern Asian cuisine, Sushi & Nori is all about making honest food and promoting healthy eating habits. If you're watching your weight after Christmas, you can't go past their daily lunch special of three sushi rolls for just \$10.

*Christmas/New Year closure dates:  
23 December to 6 January*





# Welcome to King Street

## ***Super Combo***

Super Combo is known for its fun atmosphere and large burger menu. Their 'Beet Down' burger is perfect for summer - it features a beef patty, crispy bacon, egg, beetroot, cheese, onion, lettuce, tomato and tangy tomato sauce, all served on a brioche bun. Keep an eye out in the New Year, as there are new menu items coming!

*Christmas/New Year closure dates:  
22 December to 6 January*



## ***The Lamb Shop***

The Lamb Shop puts a modern spin on traditional Greek dishes. Famous for their souvlaki, Tuesday nights are sure to be popular this summer with their \$10 souvlaki and \$5 beer deal running from 5-9pm (Tuesday only).

*Christmas/New Year closure dates:  
23 December to 4 January*

## ***Emporium Barber***

The Emporium Barber will make sure you look your best for Christmas and the New Year. Specialising in boutique grooming, the barber offers everything from a standard men's or women's cut to a cut throat shave and beard trim. They also have gift ideas on their [website](#) – very handy for Christmas.

*Christmas/New Year closure dates:  
25-26 December and 1 January*



## ***Tigerlamb***

The team at high-end hair salon Tigerlamb can freshen up your look for Christmas and the New Year. They offer a range of services from full colours to foils and even glamour styling. Pre-holiday bookings are filling up fast, so it's best to get in quick by calling 07 3257 0770 or booking online by [clicking here](#).

*Christmas/New Year closure dates:  
25 and 26 December*



# Welcome to King Street



## ***Banoi***

Vietnamese eatery Banoi will be a popular spot for Friday catch ups with friends over the holiday season. Their Crispy Pork Fridays are a must try - they serve tacos, noodle soup and vermicelli bowls with perfectly cooked crispy pork belly on Fridays only. Keep an eye out in the New Year, as there are new menu items coming!

*Christmas/New Year closure dates:  
22 December to 6 January*

## ***Hello Chicken***

Say hello to the staff at Hello Chicken this summer. They serve Korean-style fried chicken from a yellow Kombi van, with flavours including original crispy fried chicken and soy garlic chicken. There are also icy-cold beers on tap, wine and soft drinks on offer.

*Christmas/New Year closure dates:  
23 December to 6 January*



## ***Artisan***

Artisan houses the work of up to 100 artists, as well as an art gallery that features a year round calendar of exhibitions and events. Why not give the gift of handmade this Christmas, with the Artisan store stocked with an extensive range of gifts from Queensland and Australian creatives including jewellery, ceramics, fabric and ornaments. If choosing is too tricky, they also offer gift cards for their range of workshops.

*Christmas/New Year closure dates:  
23 December to 6 January*

## ***Guardian Early Learning Centre***

This custom designed childcare centre offers a naturally inspired learning environment and early childhood education. It features an indoor and outdoor play area complete with gardens, sandpits and climbing equipment, as well as a commercial grade kitchen and art and craft studios. For those of you looking for a childcare centre these holidays, why not book a tour by [clicking here](#).

*Christmas/New Year closure dates:  
25-26 December and 1 January*





## Welcome to King Street

### ***Myhealth***

Myhealth medical centre has been busy since opening in August this year. So busy in fact, that they've recently welcomed two new GPs - Dr Nay Tun and Dr Helen Deshmukh. Also joining the practice in late December will be Cameron and the team from Praxis Physio and a dietician. If you're in need of a check-up these holidays, you can book by calling 07 3180 4768 or book online by [clicking here](#)

*Christmas/New Year closure dates: 24 December to 1 January*



## ***Rydges Hotel including Paddock Bar and Six Acres Restaurant***



Nestled right in the heart of the Brisbane Showgrounds precinct, Rydges Fortitude Valley is your home away from home this festive season. Whether you're staying in town for a Christmas or New Year's Eve function, or visiting family and friends - you can expect a convenient and comfortable stay at Rydges Hotel with a twist of rural

charm.

Make sure you take advantage of their Summer Escape deal - stay two or more nights between now and 28 February 2019 and receive breakfast, a \$50 food and beverage voucher to use in their onsite outlets plus 10 per cent off their best

available rate. For more information and to book simply [click here](#)

*Christmas/New Year closure dates:  
Paddock Bar - 22 December to 13 January.*

*Rydges Hotel and Six Acres Restaurant will remain open.*



# *RNA Council Welcomes Jane Onley*

With extensive experience in the Agriculture and Government sectors, the RNA is pleased to welcome Jane Onley to its Council. Jane joined the RNA Council in November, following the resignation of Susan McDonald due to her preselection to the Senate.

Susan was an invaluable member of Council, serving as Honorary Treasurer since 2017. The RNA would like to thank Susan for her contribution during her tenure and wish her the best in her future endeavours.

In assessing candidates to fill this casual vacancy, Jane Onley was appointed by Council.

As a Chartered Accountant from a 'Big 4' audit background and a member of the Governance Institute of Australia, Jane spent the previous 30 years working in the commercial and not-for-profit sectors.

She held various roles in finance including Chief Financial Officer, and currently serves as Head of Governance and Risk for a Defence-related Commonwealth entity.

Jane and her husband Nigel also operate a cattle breeding and fattening property at Taroom and are active members of the Taroom Show Society.



HEAR THOSE SLEIGHBELLS JINGLING?

## Let's Get Merry!

Rydges Fortitude Valley wants to help you celebrate! Whether it's an event for an office Christmas party or something more intimate for family and friends, our versatile Christmas Packages are sure to bring joy to all!

E: [functions\\_rydgesfortitudevalley@evt.com](mailto:functions_rydgesfortitudevalley@evt.com)  
P: 07 3188 3033





# Summer of music

## Gang of Youths headline Laneway



One of Australia's most popular music festivals, St Jerome's Laneway, will take over the Brisbane Showgrounds on February 2, 2019

Almost 30 acts will entertain more than 10,000 with the hottest band in the country Gang of Youths playing their last Australian appearance for some time.

Laneway will also feature future RnB superstar Jorja Smith, beloved heartstring puller Rex Orange County, teen sensation Clario, hip hop's brightest new star Denzel Curry, peerless electronic pioneer Jon Hopkins, Australian songwriter royalty Courtney Barnett and much, much more. The original boutique touring festival is setting up to be the highlight of the summer.

The popular music festival is known for unearthing 'the next big thing' in music, with megastar Lorde performing in 2014, Florence and the Machine taking to the stage in 2015 and ARIA award-winner Amy Shark entertaining the crowds in 2018.

*For tickets simply [click here](#).*



# RNB Fridays ‘rap’ up

More than 34,000 music fans danced their hearts out at the sold out RNB Fridays Live concert at the Brisbane Showgrounds on November 16.

The iconic Main Arena was home to Australia’s biggest RNB party for the second year in a row, with crowds enjoying

nostalgic chart toppers from the 90s and 00s by some of the hottest names in R&B. The international line-up was headed by US superstar Usher and rapper Lil Jon, best known for their early 00’s banger ‘Yeah!’

Ultimate hypeman Fatman Scoop was on hand to host the event, which also saw performances from R&B icons Salt N Pepa, hip-hop trio Naughty by Nature, Eve, Estelle, Ginuwine, Taio Cruz and Trey Songz.



Photo courtesy Hit105

# Good times at Good Things

More than 14,000 alternative music and rock fans had a good time at the Good Things Festival at the Brisbane Showgrounds in early December. Some of the world’s most acclaimed rock,

punk and metal bands made the trip to Brisbane to perform on the Main Arena on December 9, with American rock band and alternative rock favourites The Offspring performing their entire album Smash.

Other international and Australian acts included Stone Sour, Celtic punk band Dropkick Murphys, The Used, Northlane and Bullet for My Valentine.

Photo courtesy Good Things





Ekka

# New class beefs up Australia's richest cattle competitions



Andrew Bassingthwaite won the Class 37 100 day export and Class 38 70 day trade in 2018

Australian beef producers have the chance to stake their claim on almost \$60,000, with entries now open for the RNA's Paddock to Palate Competition presented by Mort & Co and 2019/20 Paddock to Palate Wagyu Challenge.

Now in its 22nd year, the RNA's Paddock to Palate Competition is the nation's richest beef competition of its kind, with \$46,000 in prize money. Australian Wagyu producers will also cash in with the RNA Wagyu Challenge offering \$10,000.

The Paddock to Palate Competition is the largest performance challenge in Australia, attracting more than 700 head of cattle last year despite crippling drought conditions affecting Queensland.

Beefing up the competition numbers in 2019 will be the addition of a new HGP (Hormone Growth Promotant) free export class and increased entry weights for Classes 37 and 38.

Class 37 entry weight has increased from 420kg to 460kg and Class 38 entry weight has increased from 380kg to 400kg.

RNA Beef Cattle Committee Chairman Gary Noller said the changes were in response to recent industry trends.

"We have been listening to our exhibitors

and closely watching the industry and demand for the HGP free product is increasing both domestically and internationally," he said.

"The RNA is a very proud champion of the Australian beef industry and our Paddock to Palate Competition and Wagyu Challenge set a benchmark for the industry, while also acknowledging the efforts of primary producers.

"The beef industry is forever changing and challenging, whether its climate, biosecurity and evolving markets, and it's a testament to our exhibitors to see the unfaltering quality of the cattle across the three phases."

More than 120 head of cattle are expected to be judged across the new non HGP three phased competition, which similar to Class 37 and 38, comprises of the best aggregate weight gain over 120 days; a carcass competition and a MSA eating quality competition.

The exhibitor who polls the highest aggregate score across the three categories is awarded the overall prize at a presentation during the Royal Queensland Show (Ekka) Beef Week, with David and Prue Bondfield taking out this year's Class 37 100 day export for their Charolais and David Crombie winning Class 38 for his

Angus-cross Ultrablack/Santa.

Entries for the Paddock to Palate Competition close on 18 January 2019. The competition is capped at 777 head of cattle for Class 37, 518 head for Class 38 and 280 head for Class 40, so producers are encouraged to get in early.

The Paddock to Palate Wagyu Challenge is also welcoming entries into its 2019/20 competition, to be held across 400 days from May next year.

Almost 170 head of cattle were entered into the 2018/19 competition, which is now at the halfway mark, with the four phased competition comprising best aggregate weight gain; a carcass competition; carcass value and finishing in a beef taste off.

The 2017/18 winner was crowned at this year's Ekka, with Alan Hoey taking out the title for the second time with his Wagyu F3+.

Entries for the Paddock to Palate Wagyu Challenge close 19 April 2019, with the overall winner to be crowned in August 2020.

Entries are open to Wagyu and Wagyu-cross cattle (minimum 50 per cent Wagyu blood), with nominations capped at 259 animals.



2018 winners Tyler (left), Jackson (centre) and Steven Fritz (right) with their 206kg pumpkin

# Good gourd – a grand for the grand champ

Entries are now open for the Royal Queensland Show (Ekka) Giant Pumpkin Competition supported by Pillow Talk, with the iconic competition set to pack on the pounds for both the pumpkins and the prize pool in 2019.

It will be a grand for the grand champion, with the Heaviest Pumpkin of Show prize money to tip the scales at \$1,000.

School classes will also be set to squash records, with a total prize pool of \$400 up for grabs (a bonus of \$200 extra if their pumpkins can pack on more than 50kg.)

Primary school students will get real world learning, with the competition planting the seed (literally) about the importance of

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

The nine month science experiment is perfect for Prep to Year 4 and will allow them to nurture and observe how living things grow, change and use the earth's resources - and the results will be huge!

The gargantuan gourds will roll onto the Plaza at the Brisbane Showgrounds in May 2019 for judging, with the competition held outside of the August Ekka to take advantage of premium pumpkin growing season.

Newcomer Steven Fritz blitzed the competition earlier this year, with his larger than life pumpkin weighing in at a

whopping 206kg and squashing previous pump-kings and father and son, Geoff and Tony Frohloff.

The competition is open to all green thumbs who think they're destined for big things, including farmers, youths and amateur gardeners.

For proactive pumpkin producers, Giant Atlantic pumpkin seeds and an information pack are now available by emailing [entries@royalqueenslandshow.com.au](mailto:entries@royalqueenslandshow.com.au).

Entries close 5pm Friday 26 April 2019, but it's best to plant the seeds by the end of December 2018, as the portly pumpkins take around four and a half months to mature.





ROYAL QUEENSLAND SHOW  
AUGUST 9-18

# ENTER OUR FINE ARTS COMPETITIONS

*Entries open February 2019*



*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!*





# ***Déjà Brew!***

## ***Lager than life hunt for nation's best beer***

The nation's brewers will have to hop to it for the chance to claim the title of Australia's best beer, with entries now open for the revitalised Royal Queensland Food and Wine Show (RQFWS) Beer Awards.

For the first time, the competition will also offer a \$10,000 education bursary provided by Seqwater for a South East Queensland brewer, to be awarded to the best beer crafted with desalinated water.

Featuring a dedicated team of brewers, beer writers and industry figures, the RQFWS Beer Awards offers a comprehensive snapshot of the quality of Australian brewing and a trustworthy guide for consumers.

The highly anticipated competition won't just crown Australia's best beer and champion beer made with desalinated water, but also its best brewery.

A panel of industry experts will be

'casked' with judging the entries, with RQFWS Beer Advisory Board spokesperson and Lion Craft Head Brewer, Chris Sheehan, excited about the awards return and the opportunity the bursary provides to up and coming SEQ brewers.

"It is very timely with the explosion of craft beer across both Australia and Queensland that we see the return of the Beer Awards," he said.

"The significant bursary prize is a great incentive to bring new ideas and techniques back in the industry and further the successful brewer's development and growth."

Lager, pilsner, pale ale and more will be put to the taste test, with entries open to all Australian brewing companies that produce beer for commercial sale.

Mr Sheehan said the panel were looking forward to judging the quality of entries from across the nation, with the awards an essential benchmarking opportunity

for brewers.

"The beer landscape has changed significantly with people drinking far less, and looking further for new tastes and experiences," he said.

"At present there are nearly 600 breweries in Australia, with almost 100 based here in Queensland, and the awards will provide a great opportunity for both the industry and public to celebrate the craft and passion that goes into all beer."

Entries for the RQFWS Beer Awards close on Friday 8 February 2019, with judging taking place from Monday 11 March and the winners announced Wednesday 13 March.

South East Queensland brewers eager to test their skills in the Feature Category should apply sooner rather than later, with only 15 spots available in the desalinated water class.

*To enter the competition, [click here](#).*



# Queensland Christmas Recipes

*When we think Christmas feast we think hot turkey and warm pudding, but in the Queensland heat it's not always practical to cook and serve a hot festive meal. Our Royal ICC chefs have shared their favourite summer friendly Christmas recipes that are perfect for either lunch or dinner.*

## *Vanilla poached bug tail and char grilled stone fruit salad*

*Courtesy of Royal ICC Executive Sous Chef Dean Brewer*

Serves 4

### *Ingredients:*

- 2 yellow peaches (cut in half – remove stone)
- 2 blonde peaches (cut in half – remove stone)
- ¼ cup brown sugar
- 4 whole bug tails (removed from shell)
- 1 vanilla pod
- 1/2 litre light fish stock
- 150grms unsalted butter
- ¼ cup toasted smoked almonds (chopped roughly)
- Selection of baby salad leaves - I recommend bitter leaves such as curly endive, witlof or radicchio
- Selection of baby micro herbs
- Selection of edible flowers - pansy, basil blossom, nasturtiums blooms
- ¼ cup good quality maple syrup
- ½ cup fresh lime juice
- ¼ cup Extra Virgin Olive Oil
- ¼ cup grape seed oil
- 50grms goats cheese
- Seasoning - sea salt flakes and freshly milled white peppercorns
- One glass of Christmas cheer to enjoy while you cook - my favourite is champagne!

### *Method*

1. Place fish stock on heat and bring to boil. Add split vanilla pod and butter to stock and reduce heat to a simmer, allowing the butter to melt. Season with a little salt and pepper.
2. Gently lower bug tails into stock and allow to soft poach on a low heat for approximately 4 to 6 minutes depending on bug tail size. Remove from heat and allow bug tails to rest in stock for 3 to 4 minutes.
3. Remove from stock and allow to cool to room temperature. Once cool cut in half length ways.
4. Indulge in your glass of Christmas cheer!
5. Cut peach halves onto wedges and dip into brown sugar and grill over a hot grill - a BBQ is ideal. Brown sugar will help with that caramelisation when grilling.
6. Place maple syrup into heavy based saucepan and bring to boil, moving the syrup continuously over the heat until it starts to darken and scorch. Remove from heat and pour into a mixing bowl. Add lime juice and oils, whisking until emulsified. Adjust taste with additional lime juice and seasoning if required.
7. Chop the toasted smoked almonds. Wash, trim and prepare the fresh salad leaves and herbs.

### *Plating*

Arrange the peaches, salad leaves and herbs on your favourite plate or bowl, showing off the star of the show - those beautiful poached bug-tails. Crumble goats cheese over the salad and dress with the scorched maple vinaigrette. Finish your salad with toasted almonds and garnish with the fresh edible flowers. If you haven't already, finish that glass of Christmas cheer!





## Mango and Coconut Trifle

Courtesy of Royal ICC Head Pastry Chef Horst Cords

Serves 6

### Ingredients for coconut mousse

- 220g coconut cream
- 55g caster sugar
- 2 large egg yolks
- 3 leaves of gelatine
- 1 tsp vanilla essence
- 250g soft whipped cream

### Ingredients for soaking syrup

- Juice and grated zest of 1 lime
- 75g caster sugar
- 75g water
- A good splash of Bacardi

### Other ingredients/utensils

- 1 mango
- Sponge finger biscuits
- Fresh cherries and mint to garnish

- Glass dishes to serve

### Method for soaking syrup

1. Bring sugar and water to the boil and let cool.
2. Add grated lime zest, lime juice and Bacardi and set aside.

### Method for coconut cream

1. Soak gelatine leaves in ice water to soften.
2. Mix coconut cream and caster sugar and bring to the boil.
3. Mix egg yolks and vanilla essence in a metal or glass bowl, add the coconut cream mixture slowly and heat over a double boiler to 85C, then add the gelatine and let the mix cool to about 25C.
4. Carefully fold under the soft whipped cream.

### Method for assembly

1. Line some sponge finger biscuits in dishes
2. Add half of the diced mango pieces to the bottom of the dishes and then add half of the mousse. Add the rest of the mango pieces and the rest of the mousse.
3. Garnish with some fresh cherries and mint. Keep chilled until serving.

## Christmas Ham

Courtesy of Royal ICC Executive Chef Sean Cummings

### Ingredients

- 1 x 3kg smoked ham
- 1/2 cup pineapple juice
- 1/2 cup brown sugar
- 1 tablespoon dry mustard
- 1 tablespoon whole cloves

### Method

1. Preheat oven to 160C
2. Whisk pineapple juice, brown sugar and mustard in a bowl until

brown sugar has dissolved. 3. Score the surface of the ham with diamond shape cuts.

3. Place ham in a baking dish cut side down and arrange pineapple rings onto the ham, securing with toothpicks if needed. Push the cloves into ham and baste ham with the glaze.
4. Bake until glaze has baked onto ham, 1 1/2 to 2 hours; baste with glaze every 30 minutes. 6. Turn on oven's grill. Grill ham until the glaze starts to caramelise and the pineapple slices are browned, about 5 minutes. Make sure you keep a close eye on the ham at this point as it's easy to burn.
5. Serve with baked vegetables or a fresh rocket salad.



# Cheers to the festive season

*Whether it's a sparkling to pop open on New Year's Eve or a Muscat to enjoy with your Christmas pudding, having the right wines on hand is essential this time of year. Royal International Convention Centre Assistant Food and Beverage Manager Amanda Sabbouh recommends five Royal Queensland Food and Wine Show (RQFWS) winning drops to enjoy this festive season.*

## *Domaine Chandon Blanc De Blancs NV, Yarra Valley, VIC*



2018 RQFWS Gold Medal Winner - Class 7, 'Sparkling White - traditional/classic methode 30+ months yeast age'

Approx: \$29/bottle

A great sparkling wine to enjoy during any occasion this holiday season - whether it's a Christmas lunch with a King Prawn Cocktail or a New Year's Eve cheers. This bottle of bubbles will add 'cheer' to any gathering.

## *Ringbolt Cabernet Sauvignon, Margaret River, WA*



2018 RQFWS Trophy Winner - The Alan Cook MBE Best Merlot, Cabernet Sauvignon or Cabernet Blend wine of show

Approx: \$21/bottle

Displaying a well-balanced hint of cocoa and dark berries, Ringbolt has created an exceptional wine at an affordable price. Smooth on the palate with a subtle finish, this Cabernet Sauvignon will pair perfectly with any of your favourite festive dishes covered in parmesan cheese.

## *Morris of Rutherglen Old Premium Rare Liqueur Muscat, Rutherglen, VIC*



2018 RQFWS Trophy Winner - Best fortified wine of show

Approx: \$80/bottle

With a viscosity and hue of pure olive oil, Morris of Rutherglen has shaped a liqueur that is hypnotic and exceptionally rich across all the senses. The concentration of raisin and honey flavours makes this Muscat the perfect companion to rich Christmas pudding and any cheese platter that packs a punch.

## *Killerby K Shiraz, Margaret River, WA*



2018 RQFWS Trophy Winner - Best Shiraz wine of show

Approx: \$20/bottle

This easily drinkable blend creates a harmonious and complete mouth-feel from start to finish. Enjoy Killerby K Shiraz this festive season with a well-seasoned chargrilled porterhouse steak.

## *Stella Bella Sauvignon Blanc, Margaret River, WA*



2018 RQFWS Trophy Winner - Best Sauvignon Blanc or Semillon and Sauvignon Blanc Blend of wine show

Approx: \$25/bottle

This Gold medal winner is a quality Sauvignon Blanc unique to the Margaret River region, which serves crisp, fresh passionfruit and stonefruit to all the senses. It's perfect to enjoy in the sun with freshly caught seafood and a seasonal salad.





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\*Terms and Conditions: Bookings must be made between December 2018 and March 2019. Minimum number of 150 delegates.