

The official magazine of the RNA

# SHOWBIZ

AUTUMN 2023

HAPPY  
EASTER!

EKKA  
COMPETITION  
NEWS  
PAGE 12



BEER  
CHAMPIONS  
CROWNED  
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RNA

THE ROYAL NATIONAL  
AGRICULTURAL AND  
PASTORAL ASSOCIATION  
OF QUEENSLAND



BRISBANE  
SHOW  
GROUNDS



ROYAL  
INTERNATIONAL  
CONVENTION CENTRE  
BRISBANE AUSTRALIA

**Ekka**  
RACQ

ROYAL QUEENSLAND SHOW



ROYAL  
QUEENSLAND  
AWARDS



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## WELCOME

FROM RNA PRESIDENT DAVID THOMAS



"Planning is well underway for Queensland's largest event, with the RNA staging the Ekka in less than 130 days."

The RNA has enjoyed a successful start to 2023, as the organisation continues to bounce back from the impacts of the Covid-19 pandemic.

Almost 40 events have already been held at the Brisbane Showgrounds this year, including three large-scale music festivals attended by a total of 55,000 people.

Our world-class chefs have served almost 90,000 people so far, including preparing 2,500 plated meals in the Royal International Convention Centre using award-winning produce sourced from our Royal Queensland Awards (RQA).

With many event pre-bookings in place for the remainder of the year, the RNA's venue business is on track to exceed 2022.

Planning is also well underway for Queensland's largest event, with the RNA staging the Ekka in less than 130 days.

More than 1,600 entries have been received across our competition sections so far, with more than 20,000 expected across all 48 sections by the time the Show opens in August.

Judging of the RNA's prestigious Royal Queensland Awards

competitions have begun, with entries up on last year in the hunt for the nation's finest produce, food, beer and wine.

Our Royal Queensland Beer Awards received a record 663 entries - an increase of more than 15 per cent on last year.

Moffat Beach Brewing Co from the Sunshine Coast was crowned Australia's best beer taking out the Grand Champion award in March.

Meanwhile entries for our Royal Queensland Branded Beef and Lamb Competition have increased by 35 per cent compared to last year, with judging taking place in less than a fortnight.

I would like to thank our RNA staff for their hard work and commitment for a fantastic start to the year.

Wishing you all a very happy and safe Easter and thank you for your continued support.

David Thomas  
RNA PRESIDENT

# AN UNFORGETTABLE

## BRISBANE SHOWGROUNDS FESTIVAL SEASON



It was all about the music this summer festival season at the Brisbane Showgrounds, with seven music festivals and 170,000 festival attendees descending on the Showgrounds for a bumper season.

From the popular St Jerome's Laneway Festival making a return, to the recent sold out Knotfest, it was a true celebration of live music with acts visiting from all over the globe.

### LISTEN OUT

Listen Out kicked off the Brisbane Showgrounds music festival season in 2022, with more than 30,000 people streaming through the gates.

Australia's primary dance and hip-hop festival brought a huge line-up of international and Australian artists including Disclosure, Tove Lo, JID, AJ Tracey and Roddy Ricch.

More than 200 RNA staff worked at the large-scale event, which utilised 10 major venue spaces at the Showgrounds including the Main Arena.

### RNB FRIDAYZ

RnB lovers got their fix when some of the world's biggest names in RnB and hip-hop

performed at the Showgrounds, including headliner Macklemore, plus TLC, Akon, Shaggy and more. The popular event drew a crowd of more than 30,000 people after a two-year hiatus.

### RÜFÜS DU SOL

Following the release of their fourth studio album, Surrender, Australia's Rüfüs Du Sol brought their biggest ever live show production to the Brisbane Showgrounds in front of nearly 30,000 fans. The energetic crowd were treated to well-known British producer Jon Hopkins joining the band throughout their show, along with Australian house and techno newcomers Luke Alessi and RONA.

### GOOD THINGS

Good Things brought with it around 30,000 alternative music fans and a huge line up. Popular British rock band Bring Me The Horizon was the headline act, along with Australia's iconic TISM, who performed for the first time in 19 years, American heavyweight Deftones, punk band NOFX and Japanese rockers One Ok Rock.

### WILDLANDS

Described as a vibrant oasis, Wildlands

filled the Brisbane Showgrounds with the biggest and most exciting dance, electronic and hip-hop acts from Australia and around the world. The impressive line-up included US rapper Denzel Curry, American DJ Diplo, English rapper Shygirl and more.

### ST JEROME'S LANEWAY FESTIVAL

A Brisbane Showgrounds favourite, Laneway returned with an all-star cast for its first festival since 2020. A diverse range of artists took over four stages at the Showgrounds, with American indie-rock band Haim headlining. More than 15,000 people packed the Showgrounds for Laneway.

### KNOTFEST

The sold-out music and counterculture experience Knotfest was created by the multi-platinum sonic phenomenon Slipknot. 30,000 fans heaved as the headline act Slipknot wowed, along with the impressive line-up including Australian metal royalty Parkway Drive, Megadeth, Lamb of God, Trivium, Amon Amarth, In Flames and more.



# BRISBANE SHOWGROUNDS NEW MENU

SHOWCASES NATION'S BEST



Visitors to the Brisbane Showgrounds and Royal International Convention Centre (Royal ICC) have been able to taste their way through the new 2023 Brisbane Showgrounds menu, with several new dishes already proving to be crowd favourites.

The new menu continues to showcase award-winning Australian products, while offering more flexibility to tailor menus plus exciting live food stations that better encourage networking.

Almost half of the menus for events at the Brisbane Showgrounds are now tailor-made, with the venue's world-class chefs working with more clients each year to create unique menus that match their specific event occasions while staying relevant to current trends.

Brisbane Showgrounds Executive Chef Sean Cummings said those holding events at the venue wanted flexibility.

"Our new menu provides a guide but leaves room to be flexible to client needs," he said.

Meet and eat style menus have also gained popularity over the past year, with networking becoming an increasingly important event goal.

So far this year, almost 90,000 people have been catered for by the world-class chefs at the Brisbane Showgrounds.

Large-scale festivals and exhibitions have seen the chefs dish out 1.5 tonne of Royal Queensland Awards (RQA) Gold Medal-winning JBS Thousand Guineas grain fed beef in roast beef rolls, plus 27,000 serves of hot chips.

Meanwhile more than 2,500 plated meals have been served in the Royal International Convention Centre, with RQA award-winning Queenslander beef fillet and Milly Hill lamp rump the most popular menu items.

The Brisbane Showgrounds menu has a heavy focus on championing award-winning produce from its sister brand the RQA and sourcing local produce.

"We work directly with farmers who

showcase their products through the RQA, putting their award-winning products up in lights on our menu," Mr Cummings said.

"Here in Queensland we're really spoilt for choice when sourcing fresh produce, whether it's beef from the Darling Downs or fruit and vegetables from the Lockyer Valley which is the salad bowl of Australia – we also have beautiful seafood coming from Mooloolaba on the Sunshine Coast.

"We're transparent about where the food we source comes from – that's our mission here at the Brisbane Showgrounds – we're here to champion agriculture, so for people to understand where the food they're enjoying at our venue comes from, that's fulfilling our mission.

"We have a team of amazing chefs with a lot of experience and all of them are invested in our mission and our philosophy."

*To view the 2023 menu please click here.*

*To learn more about our food journey click here.*



# Do you have a passion for Ekka and agriculture?



Do you want to be part of Queensland's biggest event?

If you are aged between 18-35 we want to hear from you.

The RNA's Future Directions Committee is looking for new members.

Send your expression of interest in today to [kbrock@royalqueenslandshow.com.au](mailto:kbrock@royalqueenslandshow.com.au)





SHOWCASING  
AUSTRALIA'S BEST

# Grape Grazing by Night

QUEENSLAND'S PREMIER WINE TASTING EVENT

FRIDAY 14 JULY

Sample some of Australia's finest wines and indulge in the nation's best cheese, lamb, beef, ice cream and beer, as awarded by the Royal Queensland Awards.

Subscribe to be the first to hear about discounts, competitions and when tickets go on sale at [grapegrazingbynight.com.au](http://grapegrazingbynight.com.au)



# KING STREET

## EASTER OPENING HOURS

There is still plenty to enjoy on King Street throughout April. Please find our retailers' holiday trading hours below.

RETAILER	APRIL OPENING HOURS
Il Verde	Closed Good Friday to Easter Monday and ANZAC day
Artisan	Closed Good Friday to Easter Monday and ANZAC day
Kuhl-Cher	Closed Good Friday to Easter Monday and ANZAC day
Super Combo Burger	Closed Good Friday to Easter Monday and ANZAC day
Tigerlamb	Closed Good Friday to Easter Monday and ANZAC day
CAMS Cycling Collective	Closed Good Friday to Easter Monday and ANZAC day
Musette	Closed Good Friday to Easter Monday and ANZAC day
Paddock Bar	Closed Good Friday to Easter Monday and ANZAC day
Six Acres Restaurant	Open for Breakfast only from Good Friday to Easter Monday. Open for breakfast and dinner on ANZAC day
Montrachet	Closed Good Friday to Easter Monday and ANZAC day
King Street Bakery	Closed Good Friday, open Saturday 8 April, closed Easter Sunday and Monday. Closed ANZAC day



# FAMILY FUN

## Staycation

**BRING THE KIDS!**  
They'll stay & eat **FREE\***!

Immerse the whole family within the cultural and artistic precinct that is King Street, Fortitude Valley.

**With the Family Fun Staycation package, kids stay & eat free, Buffet Breakfast is included and parking is complimentary!**

FROM  
**\$309**  
per night

To book please visit [rydgesfortitudevalley.com](https://rydgesfortitudevalley.com),  
email [reservations\\_rydgesfortitudevalley@evt.com](mailto:reservations_rydgesfortitudevalley@evt.com)  
or call 07 3188 3000.

\*Offer valid at Rydges Fortitude Valley only and is subject to availability, terms & conditions apply. Travel dates 2/4/2023-2/5/2023. Based on a King or Double Family room. Black-out dates and restrictions may apply. Children are 12 years of age and under. Children sleep free on existing bedding. Additional Rollaway bed is \$70 per night should you require bedding for a third child. One free kids meal from the kids menu, per paying adult main meal. RFV048.

**RYDGES**

FORTITUDE VALLEY BRISBANE

601 Gregory Terrace, Bowen Hills QLD 4006  
07 3188 3000 • [reservations\\_rydgesfortitudevalley@evt.com](mailto:reservations_rydgesfortitudevalley@evt.com)

[rydges.com](https://rydges.com)





## NEW PRIZE FOR AUSTRALIA'S BEST PINOT NOIR

A new incentive for Australian winemakers of Pinot Noir has boosted the prize pool at the Royal Queensland Wine Awards (RQWA) to almost \$20,000.

The recipient of the Dr Bill Ryan Best Pinot Noir of Show trophy will now also receive a \$5,000 prize to be used for wine or travel.

It has been introduced by Andrew and Michael Ryan, as part of the award that honours their late father who had been involved with the RQWA for more than two decades, serving almost 15 of those years as Chair of the competition.

Bill was also a leading Queensland orthopaedic surgeon and co-founder of winery Summit Estate on the Granite Belt. He had a love for Pinot Noir, making regular visits to its homeland of Burgundy in east-central France.

Entries for the RQWA must be in by Friday 2 June, with judging taking place from Monday 3 July and the winners to be announced on Friday 14 July.

*Winemakers can enter now by clicking [here](#).*

## NOTICE OF ANNUAL GENERAL MEETING

All RNA members are advised that an annual general meeting will take place as follows:

**DATE:** Thursday 27 April

**TIME:** 9am

**PLACE:** Royal International Convention Centre, Brisbane Showgrounds – 600 Gregory Terrace, Bowen Hills

The meeting will review the RNA's initiatives and achievements in 2022 including the Royal International Convention Centre and Brisbane Showgrounds venue business, the Royal Queensland Show (Ekka), Royal Queensland Awards and financials.

# RNA

## WELCOMES NEW EKKA GENERAL MANAGER



The RNA has been pleased to welcome Dianne Rigg as its new Royal Queensland Show General Manager.

She recently commenced the role, following the retirement of Stephen Galbraith after 10 years in the position.

Ms Rigg brings more than 15 years' experience as a large venue and destination professional, having worked at some of the largest and most complex venues in Australia.

This includes Sea World, Movie World and Wet n Wild Sydney, as well as the Lionsgate Entertainment World 25,000m2 indoor theme park in China.

Most recently, she was Group General Manager Event Operations of Venues NSW where she was part of the executive leadership team which oversaw the construction and recent opening of the \$828 million Allianz Stadium in Sydney.

Ms Rigg said she was thrilled to have returned home to Queensland to work for such a unique large scale event that had been running for 143 years.

"I'm incredibly excited to join the Ekka team and look forward to helping add to the legacy of Queensland's largest and most iconic event," she said.

"The Ekka is such a multifaceted event featuring live entertainment, food, animals, carnival rides and more and I'm looking forward to being part of the Ekka team that together continues to educate, showcase and champion the importance of agriculture."

RNA Chief Executive Brendan Christou said the organisation was delighted to have Ms Rigg's extensive national and international expertise on board and thanked retiring Ekka General Manager Stephen Galbraith for his efforts over the past 10 years.

"We sincerely thank our retiring Ekka General Manager Stephen Galbraith for his significant contribution to the show movement over the past decade and wish him all the very best in his much deserved retirement."

# NEXT GENERATION FEEDING THE FUTURE

The Royal Queensland Show will continue to support and educate the next generation of Queenslanders in the lead-up to, during and after Show, through a revamped education program.

Ekka Education focuses on the global theme - 'Feeding the Future' – which explores food production, technology, innovation, and environmental agricultural practices as the world builds a sustainable future.

The program aligns with Australian Curriculum and features new classroom resources, designed to ensure fun, engaging and interactive learning outcomes.

These competitions provide students from Prep to Grade 12 with the opportunity to have fun, hands-on experiences in the classroom with essential agricultural, science and technology learning outcomes.

## LITTLE SPROUTS

Delving into the world of photosynthesis, these resources for Prep to Grade 2 will support students' knowledge of growing their very own grass caterpillar 'Ekkapillar'.

The Little Sprouts Competition supported by Brunnings will challenge students to create an entry which is completely biodegradable.

## SCHOOL GARDEN

With the new theme of Mini Farm, students from Prep to Grade 6 can explore the requirements of farms and gardens plus

the significant role of plants in their lives in the School Garden Competition supported by Brunnings. Schools are invited to design and grow a mini farm for display during the Ekka. Students must also create a document to be on display, which outlines the purpose of the farm, who is included on the farm and the key roles and responsibilities of each aspect.

## SCHOOL SCARECROW

Highlighting agricultural literature for Prep to Grade 6, the School Scarecrow Competition supported by Brunnings also encourages creativity to build a scarecrow of Australia's first female boss drover Edna Jessop. Students are encouraged to read Drover with their class and research the life of Edna Jessop as inspiration for their scarecrow.

## RAISING HY-LINE HENS

Raising chicks to hens is an interactive opportunity for all ages from Prep to Grade 10 and is supported by Australian Eggs, with lesson plans and interactive activities from the life cycles of chickens to designing sustainable egg farms. The Ekka has partnered with Specialised Breeders Australia to provide schools with six eight-week old Hy-Line Brown hens and the competing schools are required to raise the hens to 28 weeks. The aim is to have the hens laying and ready to compete at the Ekka.

## TEACHERS CHEESEMAKING WORKSHOPS



Are you a teacher interested in learning how to make cheese? There are limited spaces available in our Teachers Cheesemaking Workshop in May, the only course approved by Dairy Australia for cheese making in classrooms. [Click here to find out more](#)

## STUDENT MADE CHEESE

The Student Made Cheese Competition is an engaging way to teach students where their food comes from.

The competition assists primary students at a basic level - discovering how cheese is made, where it comes from and the dairy industry as a whole. Within the Secondary curriculum, the cheese-making unit crosses over general science subjects such as Chemistry (Year 10), Biology and Technology.

The competition follows on from the RNA Teachers' Cheese Making Workshops, led by international dairy judge Russell Smith.

*For more information about these competitions and other Ekka Education programs please [click here](#).*



# RURAL DISCOVERY DAY RETURNS

A world of discovery awaits city students at Rural Discovery Day (RDD), returning to the Brisbane Showgrounds on May 23 and 24 after a three-year hiatus.

This educational day brings the country to the city to teach thousands of primary school students that food and fibre comes from farms, not shopping centres, by guiding them through six immersive agricultural activities linked to Curriculum. RDD provides an engaging world of innovative and sustainable agricultural learning.

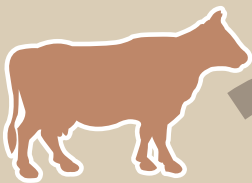
The hands-on day will see around 600+ students from Grades 1 – 5 go through an amazing sensory experience as they touch, feel and taste their way through informative activations.

Students will have the chance to interact with animals in the animal nursery and learn about careers in agriculture; observe sheep shearing, dairy cow milking, how dairy products are made; and the importance and process of bee pollination.

*Schools can express their interest now by [clicking here](#).*

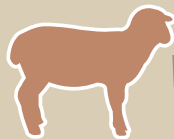


## RURAL DISCOVERY DAY LEARNING TRAIL



### DAIRY INDUSTRY & PRODUCTS

Discover the dairy industry and product making process by milking a dairy cow and making milk-based products by hand.



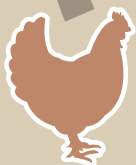
### ANIMAL NURSERY

Students will get to interact with various farm animals like goats, sheep and guinea pigs as well as learning about careers in agriculture.



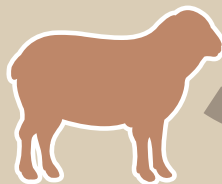
### BEES & POLLINATION

Learn about the essential part bees play in the process of pollination, sustainable honey production and our role in protecting their eco-systems.



### POULTRY & EGGS

Cradle a baby chick, learn about the lifecycle of chickens, the different environments they live in, and the supply of poultry produce.



### SHEEP & FLEECE

See a sheep shearing demonstration first-hand and experiment with wool products.



### FARMING & HORTICULTURE

Delve into photosynthesis and the environmental benefits of plants and horticulture supported by hands-on learning, like planting a seedling.



# 2023 E K K A

## COMPETITIONS

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 2023 Ekka will see 57 competitions,

and the introduction of new classes across several competitions.

The Royal Queensland Show (Ekka) and Royal Queensland Awards have already received more than 1,300 entries, with

19,000 expected in 2023.

Last year's Ekka welcomed 364 judges and 671 stewards, all who provide invaluable expertise and support across our competitions.

57

COMPETITIONS

20,000

ENTRIES EXPECTED

1,600

CURRENT ENTRIES



### SWEET SUCCESS - HAVE YOU GOT WHAT IT TAKES?

The Cake Decorating Competition is where cake decorating enthusiasts use their creativity to impress a panel of industry judges.

This year's feature class theme celebrates 60 years of the iconic Bertie Beetle chocolate, and competition is expected to be fierce with some of the state's best showcasing their sugar spinning skills and delicate work.

The cakes are judged on execution of skills, impact, overall presentation and of course, the WOW factor.

The Future Directions Feature Class will also follow the Bertie Beetle theme. This competition is for exhibitors aged 18-35 as well as alumni from the Future Directions Committee. Entrants can tap into their creative side, with bakers' choice of any six Bertie Beetle themed baked goods... think cookies, slices, cupcakes and more.



### QUINTESSENTIALLY QUEENSLAND

Another sweet addition this year is sure to become an iconic Queensland competition. The ABC Radio Brisbane Queensland on a Plate Competition theme was chosen by you - Queenslanders.

ABC listeners and Ekka fans recently helped decide which Queensland dish should be the new competition class in the Cookery Competition. The contenders were Pineapple Upside Down Cake, Macadamia Caramel Slice,

Strawberry Crumble Bars, Apple Pie and Lamington Roulade. There was a total of 785 votes and the clear winner with almost 400 votes was the Pineapple Upside Down Cake, followed by the Macadamia Caramel Slice (221) and the Lamington Roulade (121) came in third.

Entries for the Pineapple Upside Down Cake are now open through the Ekka website and close on Friday 26 May. The competition will be judged live during the Ekka in August.



# ROYAL QUEENSLAND AWARDS

Matt Wilson, Paul Scott from Railings Labels, Stickers and Packaging and Shaz Wilson.



## THAT'S GOLD!

### QUEENSLAND ALE NAMED AUSTRALIA'S BEST BEER

For the second time in three years, husband and wife brewers Shaz and Matt Wilson from Moffat Beach Brewing Co produced the beer judged Australia's finest at the Royal Queensland Awards (RQA) in March.

Their Moff's Summer Ale first won the prestigious crown in 2020 and was once again crowned the best of the best at the RNA's Royal Queensland Beer Awards presented by Railings Labels, Stickers and Packaging.

Named the Railings Grand Champion Beer of Show, Moff's Summer Ale 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 well-made, easy drinking beer produced by a team of very talented brewers.

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

"The fact they won Grand Champion in

2020 and have backed it up again this year, shows they're a high-quality brewery consistently outperforming the rest of the industry."

The Grand Champion trophy was just one of four awards for the Sunshine Coast couple who also picked up Best Queensland Beer, Best Session Beer and Best Small to Medium Brewery.

It was fierce competition in this year's Royal Queensland Beer Awards, with a record 663 beers entered, an increase of more than 15 per cent compared to last year.

A team of 50 experienced brewers, sensory experts and industry figures judged the brews over two days.

Mr Henderson said not only did the number of entries rise this year, but so too did the quality of beers.

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

"One of the areas that improved the most was non-alcoholic beer, which has just gone from strength to strength.

"You don't even know they're non-alcoholic beers when tasting them - it wasn't like

that a few years ago."

The Royal Queensland Beer Awards also recognises up and coming brewers, through The Star Entertainment Group Best New Queensland Craft Brewer of the Year.

Josh Batten from 10 Toes Brewery on the Sunshine Coast 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 and wine products year after year," Mr Christou said.

"Our awards date back to 1875, 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 2023 Royal Queensland Beer Awards please click here.*



# ROYAL QUEENSLAND AWARDS



The Moffet Beach Brewing Co team celebrating their win.



Joslyn Erickson, head steward of the Royal Queensland Beer Awards.



Cuon Roberts and David Cook of Hound & Stag Brewing Co, winners of the CHampion Mixed Culture Beer.



Matt Adams from The Star Entertainment Group, Josh Batten and Judge Stephen Henderson.



# TRADITIONAL

## HOT CROSS BUNS



You can't beat a hot cross bun at Easter, especially when it's fresh out of the oven and lathered in butter. Our Brisbane Showgrounds Head Pastry Chef Horst Cords has shared his favourite hot cross bun recipe with us and we can confirm they're downright delicious! Horst's tasty Easter treats are soft and fluffy, with the perfect blend of fruit and spices.

### INGREDIENTS

#### HOT CROSS BUNS

375ml milk  
20g fresh yeast (or 10g dry yeast)  
110g caster sugar  
640g bakers flour  
1 egg  
2tsp cinnamon  
2tsp nutmeg  
300g sultanas  
50g candied orange peel, chopped  
50g unsalted butter  
8g salt

#### FLOUR MIX FOR CROSS PIPING

75g flour

Water - only as much to make a thick mix with the flour for piping the cross

Sugar syrup:

200g sugar

150g water

This recipe makes around 22 hot cross buns.

#### METHOD

1. Ensure the milk is room temperature and stir in the yeast and half the sugar. Stir well and set aside for about 10min to activate the yeast.
2. Add the flour, egg, spices, the rest of the sugar and the milk mix to a mixing bowl with a dough hook attachment and mix slowly until the dough has formed.
3. Mix in the dried fruit and while the mixer is on, slowly add the liquid warm butter and salt. Mix for about 2min to

achieve an elastic, soft dough.

4. Roll the dough on the bench with some flour and add to a bowl for raising. Cover with a tea towel and keep in a warm spot for the yeast to do its magic.
5. After the dough has about doubled in size, put it on the bench with some flour and cut into even pieces.
6. Roll the buns and place on a baking tray lined with baking paper.
7. For a special effect, you can use a cake ring or place on the tray into a shape you like.
8. Let the buns prove again for about 1 hour.
9. Mix the flour and water to make the cross mix. Pipe it atop the buns and bake in a hot oven, 195c fan forced, for about 12 min or to golden brown.
10. In the meantime, boil the sugar and water to make the sugar syrup and brush on the buns when they come out of the oven.
11. Let them cool and serve with butter.



# CAMP

## OVEN COOKING



### MICK'S TIPS FOR CAMP OVEN COOKING

Queensland's largest outdoor lifestyle and adventure event, the National 4x4 Outdoors Show, took over the Brisbane Showgrounds in mid-March, attracting almost 30,000 people.

We spoke with camp oven expert Mick Viller at the event, to help Showbiz readers brush up on their outdoor cooking skills these Easter holidays.

Camp oven cooking is a fun holiday activity perfect for the entire family, whether you're at home in the backyard or at a campground.

### WHAT'S YOUR NUMBER ONE TIP FOR CAMP OVEN COOKING?

Managing heat is the most important thing when it comes to camp oven cooking. If you start too hot too soon, you'll burn your food. If you're new to camp oven cooking, start out by making damper to give you an idea of the heat – it's far cheaper to burn damper which is just flour and water than a stew with meat and vegetables.

### WHAT TYPE OF BRIQUETTES DO YOU USE?

Some brands will last longer than others, so you can test different ones until you find

the brand of briquettes you prefer. I like Hot Shots from Bunnings as they're a larger briquette.

### DO YOU NEED TO PRE-HEAT YOUR CAMP OVEN?

If making damper, you'll need to pre-heat. You can dust some flour on the bottom of the oven which will help you to manage the heat. If the flour starts burning you know the camp oven is too hot. If you're making a stew, you don't have to pre-heat.



### DAMPER RECIPE

Mick's camp oven damper recipe is quick and easy to make. Serve hot with butter and maple syrup.

#### INGREDIENTS

Pinch of Salt  
2 cups self raising flour  
Water

#### METHOD

1. In a large bowl, add 2 cups of self-raising flour and a pinch of salt, and slowly add some water until the

ingredients start to combine and form a dough. You don't want to knead the dough – you just want to cut it together with a butter knife.

2. Using your hands, cup it and slowly work the dough until you get a nice round damper shape.
3. Place the damper onto a lightly floured trivet covered with foil and put the lid on the camp oven.
4. As you are baking you need the heat on top and on the bottom of the camp oven. Cook for about 20 – 25 minutes.



2023 IS BOOKING UP FAST  
DON'T MISS OUT!

BOOK YOUR  
CHRISTMAS  
PARTY NOW

