

# RAS TIMES



## A ROYAL OPPORTUNITY TO SHINE

The RAS Supports the NSW Premier's Community BBQ, held in Honour of Their Majesties, with Sydney Royal Winning Products



*“It is a great joy to renew  
my long association with the  
Royal Agricultural Society of NSW.”*

KING CHARLES III

# RAS TIMES

SUMMER 2024 | VOLUME 22-3

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**THE ART OF THE SHOW**  
Community, History & Healing

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**AND THE AWARD GOES TO...**  
Sydney Royal Fine Food Show Winners

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**HOGGING THE SPOTLIGHT**  
Gumshire Pork brings home the bacon

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**RAS COMMONWEALTH  
CONFERENCE**  
2024 RAS Cohort travels to Edinburgh

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THE ART  
OF THE  
SHOW



*“Of all the touches here and there...  
They never see, beneath the glare,  
The artist striving after art.”*

ANDREW BARTON (BANJO) PATERSON (1864-1941)





# The Art of the Show

Art and artists play crucial roles in society, capturing its essence, and preserving its history and traditions for future generations. Art helps us to appreciate different eras of time, and to understand historic influences.

For the RAS, the history of the Arts & Crafts Show dates to 1869 when the early Agricultural Society had a strong desire to 'develop the artistic faculty' of the Colony.

Today the Sydney Royal Arts & Crafts Show is an iconic part of the Easter Show and is recognised as the biggest in Australia, attracting over 5,000 entries in almost 300 classes. In no other forum do so many works come together in one incredible display.

James Dorahy, Chair of the RAS Arts & Crafts Committee, shared that, "exhibiting at the Sydney Royal Easter Show is a fabulous opportunity for artists to elevate their career" because, as he says, "The pride of being in the exhibition, and the opportunity for exhibitors to sell their work, are very tangible rewards."

While art can be employed for

political comment and societal critique, perhaps its most powerful impact is experienced at the individual level of personal engagement and development. Whether you engage with art as an enthusiast or patron, or whether you are that striving artist seeking out personal challenge and self-expression, engaging with art can profoundly elevate your personal character and life experience.

To all the artists who enter the Sydney Royal Arts & Crafts Show, thank you for sharing your personal journey through your art with us. For those still considering entering, I encourage you with the words of Robert Henri (painter and teacher, 1865-1929),

*"The object isn't to make art, it's to be in that wonderful state which makes art inevitable".*

**Elizabeth A Nixon JD**  
Editor, RAS Times  
Royal Agricultural Society of NSW

**Above:** Needlework - Highly Commended. Suganthi Singarayar, Textile Artist



Royal Agricultural Society of NSW

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**Vicki Hastrich** is a Sydney writer, with a special interest in history and archives. She is a novelist and essayist, and is currently working on a biography. The RAS has been privileged to have Vicki write for the RAS Heritage Centre for 15 years.



**Olivia Gee** is a freelance journalist and has been contributing community-driven stories to the RAS Times since 2021, sharing her passion for sustainability, the natural environment, and the local legends leading Aussie agriculture.



**Elizabeth A Nixon JD** serves as the Editor of the RAS Times magazine and as Content Lead for the Royal Agricultural Society of NSW. Elizabeth holds a juris doctorate law degree from Pepperdine University in Malibu, California, USA, and was licensed to practice law in both California and before the United States Supreme Court. As co-owner of a media production company, Elizabeth has been writing in law and media for over 20 years. Having returned home to Australia, Elizabeth considers her current work with the RAS to be a highlight of her career to date.

Join Elizabeth on LinkedIn

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rasnsw



It was a great honour for the Royal Agricultural Society of NSW to support the October visit of King Charles III and Queen Camilla to Sydney.

highlighting his enduring commitment to supporting and promoting agricultural excellence.

Earlier this year, along with a small cohort from the RAS, I had the honour of representing the Royal Agricultural Society of NSW at the RAS of the Commonwealth's biennial Conference in Edinburgh. The conference was an

invaluable opportunity to exchange ideas and learn from our counterparts across the world. The insights gained will undoubtedly help us enhance our programs and initiatives here at home. While it is vital that we stay up to date with best practices in show society operations globally, we must also keep up with global themes in agriculture more broadly, and no better place for that than the Commonwealth Agricultural Conference.

As we look ahead, I am excited about the future and the continued growth of our society. Your unwavering support and dedication are what make our achievements possible. Together, we will continue to promote excellence in agriculture and foster a strong, vibrant community.

Thank you for being a part of all that we do.

**John C. Bennett OAM**, President  
Royal Agricultural Society of NSW

Over the past few months, the RAS has achieved some remarkable milestones through our events and competitions.

It was a great honour for the Royal Agricultural Society of NSW to support the October visit of King Charles III and Queen Camilla to Sydney. We were privileged to showcase the outstanding products of Australian producers from across New South Wales at the Community BBQ held in Their Majesties' honour. This event provided a unique opportunity to highlight the exceptional quality and diversity of NSW's regional and rural producers.

The RAS was proud to present a selection of NSW produce winners from our prestigious national competitions, including the Sydney Royal Cheese and Dairy Produce Show, Sydney Royal Beer and Cider Show, Sydney Royal Fine Food Show, and the 17th Annual President's Medal winner. This event resonated deeply with King Charles' lifelong passion for agriculture and sustainable farming,



**ON THE COVER**  
**Michelle Carr, Ceramicist**  
Winner: 2024 Sydney Royal Arts & Crafts Show

Michelle Carr, a contemporary war widow, is a ceramic artist based in Sydney, who has entered the Sydney Royal Arts & Crafts Show multiple times, receiving Highly Commended twice, and gold, silver and bronze medals for Slipcast Ceramics.

One of these ceramic works was presented to Her Excellency the Governor of NSW, Patron of the RAS and the War Widows Guild. Most recently, Michelle was commissioned by The King's Trust Australia to create 12 ceramic cups for finalists in the Beyond Service Award, which celebrates the entrepreneurial achievements of Australia's veterans and families, presented at Admiralty House.

You can read more about Michelle's work and involvement with the Sydney Royal Arts & Crafts Show in the feature article, "The Art of the Show, Community, History and Healing" on page 13 of this issue.



*Michelle Carr, pictured with Her Excellency, the Governor of NSW, and her two children, Mason and Monique.*

Follow Michelle on Instagram at [michellecarr\\_ceramics](https://www.instagram.com/michellecarr_ceramics) or visit [www.michellecarrceramics.com](http://www.michellecarrceramics.com)



# Welcome New RAS Councillor

**The Royal Agricultural Society of NSW (RAS) is a distinguished membership-based organisation, governed by a Council composed of Members elected at the Society's Annual General Meeting. This Council, alongside a highly experienced management team, exceptional staff and expert industry-based Committees, plays a pivotal role in steering the RAS towards its mission.**

For over 200 years, the RAS has been at the forefront of celebrating excellence in Australian agriculture, ensuring sustainability for future generations. The Society envisions a community that deeply understands and values sustainable Australian agriculture and award-quality produce. This vision is brought to life through the dedication and expertise of the RAS Council and Board, whose leadership is crucial to achieving the Society's goals.

The RAS Councillors are passionate advocates for the agricultural industry, working tirelessly at the grassroots level in rural and regional communities. They champion the cause of farmers and the broader agricultural sector, fostering

innovation and excellence. Their commitment to the industry and every individual within it is unwavering, as they strive to drive the future of Australian agriculture.

In its role as an advocate for excellence in agriculture, the RAS organises events and competitions, acts as a guardian for the state's agricultural heritage, celebrates Australia's achievements in agriculture, and works to promote the viability of rural communities by ensuring that Australia remains a thriving and innovative agricultural producer.

As the RAS continues to support and promote the agricultural sector, it proudly welcomes its newest Councillor, who will join this esteemed group in their ongoing efforts to sustain and enhance Australian agriculture for generations to come.

## WENDY TAYLOR

Wendy Taylor is a distinguished architectural designer who began her association with the Royal Agricultural Society of NSW (RAS) in 1990, designing the Central Districts exhibit for the District Exhibits Competition.

For over 27 years, Wendy's innovative designs have set new standards in the competition, enhancing its themes, judging criteria and overall presentation. Her work has been instrumental in making the District Exhibits a highlight of the Royal Easter Show, showcasing the diversity of Australian agriculture.

Wendy's contributions extend beyond the District Exhibits. She played a pivotal role in the 2022 bicentennial Show, collaborating with the five District Courts to create a comprehensive display celebrating the RAS's history. Her expertise has also been sought for various agricultural-themed installations across Sydney, including projects for Cotton Australia, the Rice Growers Association, and Australian Wool Innovation.

In addition to her design work, Wendy has been actively involved with the Agriculture Committee, providing strategic input and serving as a volunteer advisor, steward and judge. Her professional qualifications in architecture and extensive experience make her a valuable asset to the RAS, continually elevating the standards and public engagement of agricultural competitions. ●



learning experiences for students, ensuring they are well-prepared for the future. Our commitment to education is unwavering, and we are thrilled to see the positive impact these initiatives are already having in our schools. A teacher involved in these programs recently told us, *"The new RAS education programs have been a game-changer for our students. They are more engaged and excited about learning than ever."*

The Heritage Centre trialed the Members Family History event, which was a resounding success. This event provided a unique opportunity for members to explore their family histories and connect with their heritage in meaningful ways. We received wonderful feedback and are

**Lastly, I am pleased to report the success of the 2024 Sydney Royal Fine Food Show. This event showcased the best of Australia's produce, awarding 38 Champion trophies, as well as 215 gold, 474 silver and 412 bronze medals.**

This is the highest number of gold medals ever awarded at a Sydney Royal Fine Food Show, which is testament to the quality of products being entered. The Fine Food Show even garnered media attention with a Fine Food Champion Showcase featured on Channel 7's Weekend Sunrise with Matt Doran and Sally Bowrey, which aired on Sunday 22 September.

To all our members, new and renewed, thank you for your continued support and dedication. Together, we are making a difference and building a brighter future for our community.

**Brock Gilmour**, Chief Executive, Royal Agricultural Society of NSW

**I** am delighted to share some exciting updates and initiatives that are shaping our community and driving our mission forward.

Firstly, we are proud to announce new education initiatives that are pioneering the incorporation of agricultural concepts into formal education. These programs are designed to provide innovative and engaging

looking forward to making this an annual event.

Our focus on deeper community engagement continues with a series of youth-focused events. These events are designed to inspire and empower the younger generation, fostering a sense of belonging and community spirit. We believe that by investing in our youth, we are building a stronger, more vibrant community for the future.



## Field Trip to the Wollondilly

On a very brisk morning in July of this year, staff members of the RAS piled into a coach headed from Sydney Olympic Park to a working dairy in the Wollondilly for a staff development day.

Many RAS staff members come from agriculture, often leaving their own properties early every morning to come all the way into Sydney Olympic Park, while others, do not have personal experience in agriculture or on rural properties.

The RAS prioritises opportunities to engage staff with practical farm experiences. Such was the July field trip to Gavana Holsteins, a beautiful dairy owned and operated by RAS Councillor, Gavin Moore, tucked away in the Wollondilly Council region.

During their visit, the RAS team were educated on the ever-evolving dairy industry. Gavin shared insights into modern dairy farming and the significant impacts that events like the Sydney Royal Easter Show have on the dairy industry.

Adding a hands-on element, and lots of laughter, to their learning experience, the RAS staff even tried their skills at hand milking! Each of them conveyed that the field trip gave them a deeper appreciation of the daily efforts involved in dairy farming and the dedication required to maintain high standards in the industry. A big shout out of thanks to Gavin and his family for hosting us!



# Lifetime memories are within reach

**Save the Date:**  
**11-22 April 2025**

[eastershow.com.au](http://eastershow.com.au)





Ian, apple grower  
Ardrossan Orchards NSW

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To find out more, visit [woolworths.com.au/fresh](http://woolworths.com.au/fresh)



## Welcome to the Inner Circle!

Membership with the RAS is an uplifting experience

Membership with the Royal Agricultural Society of NSW (RAS) is more than just a subscription; it's a commitment to drive the future of Australian agriculture, to uplift our regional, rural and remote communities, and to promote sustainability and award-quality produce.

Year after year, members return because of the sense of belonging and pride in contributing to the tangible difference the RAS makes in the lives of farmers, producers and rural communities. The annual Sydney Royal Easter Show, the pinnacle highlight for many, is full of traditional and unique experiences for people of all ages and backgrounds, celebrating Australian culture.

It's this blend of purpose, community and celebration

that keeps members coming back, knowing they are part of something truly special.

### SAVE THE DATES FOR 2025

- 6 January 2025**
  - Bookings open for Members Dining Room
  - Registration for Member Events Open
- 10 April 2025**
  - RAS AGM
  - Tyrrell's Members Preview Night (evening)
- 20 April 2025**
  - Easter Bunny at the Members Stand

### DEAR MEMBERS

As President of the Royal Agricultural Society of NSW, it is my privilege to express how grateful we are for your support.

Your membership makes you part of a close-knit community that values excellence and sustainability in Australian agriculture, which is key to Australia's future prosperity.

Driving excellence in Australian agriculture, and engaging, educating and entertaining our community is our mission, and what we love to do. Together, with our members, we have achieved remarkable milestones and made so many wonderful memories along the way. In the past year, we have invested \$11million back into agriculture!

Remember your membership doesn't end with the Show, there are many year-round and reciprocal benefits with other exclusive clubs. I encourage you to look at the RAS website for those details. You might even find a benefit you didn't know about—like entry to draws for complimentary tickets to Sydney Showground events.

Your renewed membership also renews genuine connections, family traditions and cherished memories. We value being part of your family in this way.

I look forward to all the great things happening in the 2025 membership year and to seeing you at the 2025 Sydney Royal Easter Show!

John C. Bennett OAM, President  
Royal Agricultural Society of NSW





# A Royal Opportunity to Shine

Showcasing Excellence in NSW Agriculture

For over 150 years, the Royal Agricultural Society of NSW (RAS) has cherished a profound connection with the Royal Family. This enduring relationship has seen numerous royal visits, each one a testament to the mutual respect and admiration between the RAS and the Royal Family. The last time King Charles attended the Sydney Royal Easter Show was in 1981, where, as then Prince of Wales, he competed in polo, marking a memorable chapter in our shared history.

The Royal Agricultural Society of NSW was honoured to support the October visit of King Charles III and Queen Camilla to Sydney, and to have the opportunity to showcase great Australian producers from across NSW at the Premier's Community BBQ held in Their Majesties' honour. This occasion presented a unique opportunity to showcase the exceptional products of Australian producers from across New South Wales.

The RAS was proud to present a selection of NSW produce winners from our prestigious national competitions,

including the Sydney Royal Cheese and Dairy Produce Show, and the Sydney Royal Fine Food Show that features competitions judging the finest in Branded Meat, Specialty Food, Oil & Olives, and Aquaculture.

John Bennett OAM, President of the RAS, said *"For regional NSW to get a chance to be represented and showcased is tremendous. From the exhibitors attending we showcased the NSW beef, poultry, dairy produce, olive oil, preserves, aquaculture, and beverage industries to their Majesties, and put our Australian agricultural*

*industry in the spotlight."*

Of the occasion, King Charles shared the following: *"It is a great joy to renew my long association with the Royal Agricultural Society of NSW, which for more than 200 years has carried out such outstanding work to champion farming communities and the production of the highest quality produce. As we are happily rediscovering today, NSW farmers continue to produce truly outstanding food and wine. It is no wonder that Sydney is world famous for its cuisine."*

**"It is a real pleasure to have the chance to try this produce but also crucial to meet the people who make it happen, working tirelessly in all seasons and all weathers, and developing an intimate understanding of the importance of caring for nature and making it part and parcel of their endeavours."**

*King Charles III*

WORDS ELIZABETH A NIXON JD



"It is a real pleasure to have the chance to try this produce but also crucial to meet the people who make it happen, working tirelessly in all seasons and all weathers, and developing an intimate understanding of the importance of caring for nature and making it part and parcel of their endeavours."

#### Among the distinguished Sydney Royal exhibitors were:

- Robertson sheep milk dairy and cheesery, Pecora Dairy
- Griffith Murray Cod producer, Aquana Sustainable Murray Cod
- Mudgee Olive and Olive Oil producer, Aril Estate
- Wingham beef producer, Manning Valley Naturally
- Orange cider producer, Small Acres Cyder
- Moama preserves producer, Quincy Jones Jelly Preserves Co.
- Wyong Creek poultry farmers, The Food Farm.

Each of these producers represents the incredible diversity and quality of NSW's agricultural industry.

Brock Gilmour, Chief Executive of the RAS said, *"The opportunity to support the Community BBQ held in Their Majesties' honour with our Sydney Royal winning producers, brought into prominence the important and critically*

*relevant role that the RAS and its Sydney Royal competitions play with farmers and producers, as well as the broader agriculture industry."*

Tim Eyes & Hannah Greenshields, Owners of The Food Farm, 2023 Sydney Royal Fine Food Champion and 17th Annual President's Medal finalist, were interviewed on 9 News Australia's Today morning show on the segment 'Food Fit for Royalty'.

They were asked, "What does it mean to have this acknowledgement from the King?" Tim, breaking from his usual good-natured laugh and quick wit responded sincerely, *"It's a real nod to all young people in agriculture, and agriculture in general, that it matters so much. For us personally, that it's all been worth it."*

On 2GB's Ben Fordham Live Breakfast Show, Ben Fordham began his segment on the Community BBQ with this, *"The King & Queen have fallen in love with Aussie food, in fact they're so impressed, they're taking some home! Aquana Sustainable Hot Smoked Murray Cod and Caviar will soon be on its way to Buckingham Palace."*

Aquana Sustainable Hot Smoked Murray Cod was a 2022 Fine Food Champion and 15th Annual President's Medal finalist, and their Murray Cod Aquana Gold Caviar was a 2024 Sydney Royal Fine Food Gold medal winner.

Ben interviewed Aquana CEO, Ross

Anderson, who said he spoke with Their Majesties for about 5 minutes. Ross shared, *"We were very happy to spend some time with Their Majesties. [The King] was very interested in the sustainability of agriculture and aquaculture, and with our product, the Aquana Gold Caviar, which they looked at. Queen Camilla said she was a big fan of cod. I said, 'If you like cod, we'll make sure you get some because it's like nothing else you've ever tried.'"*

In summarising the deep value of the King & Queen's visit, and their meeting with Sydney Royal winning producers, Murray Wilton, General Manager of Agriculture and the Sydney Royal Easter Show said, *"The Sydney Royal competitions are pivotal in driving the future of Australian agriculture, fostering innovation, and setting the highest standards of excellence. Featuring our NSW producers on such a prestigious platform, one that no other competition or association can access, underscores the unique value and recognition that Sydney Royal competitions bring to our community and the broader agricultural industry."*

Their Majesties' visit not only honoured our producers but also highlighted the vital role they play in sustaining and enriching our communities. We thank Their Majesties and celebrate their contributions to our nation's agricultural heritage. ●





# The 2024 Sydney Royal Fine Food Show

Celebrating Culinary Excellence

**S**ydney Royal Fine Food is in the spotlight! From the Premier's Community BBQ held in honour of Their Majesties, King Charles and Queen Camilla, to the 2024 Sydney Royal Fine Food Show where 38 Champion products were crowned.

This year's fiercely competitive Sydney Royal Fine Food Show, judged over three weeks, featured 1,400 entries across seven competitions.

Chair of the RAS Fine Food Committee, Michael Bullen, said it was exciting for both the competition, and the wider fine food industry, to see exhibitor entries returning to pre-covid numbers. "We were delighted with the increase in exhibitors across the whole Show, with some individual competitions receiving 30 or 40% more entries than last year."

"The 2024 Show saw a number of

new classes and additional Champion Awards introduced to cater for the increasing range of diverse products that have been entering the consumer market in recent years.

"We continue to see new and innovative products entering the market, ultimately driven by consumer demand for alternative options, and this is particularly reflected in our Specialty Foods competition which has seen 60% growth since 2019. It's important that

these products and producers are given the space to shine, and the opportunity to receive feedback from experienced judges within the industry", Bullen said.

"We have a rigorous, world leading judging process, and it is a credit to all the judges and stewards involved that the Sydney Royal's high standards are maintained year upon year".

Following are just some of the 2024 Sydney Royal Fine Food Show trophy winners.

**"Competitions like the Sydney Royal are vital to the Australian food and beverage industry as they allow producers to benchmark their products against industry standards, which then helps drive product quality."**

*Michael Bullen, Chair, RAS Fine Food Committee*

WORDS ELIZABETH A NIXON JD

## AQUACULTURE - SPRING AWARDS

**Champion Pacific or Native Oyster**  
ANGEL OYSTERS AUSTRALIA PTY LTD  
Whole Live Pacific Oysters - Bistro

## BRANDED MEAT AWARDS

**Champion Lamb**  
MIDFIELD MEAT INTERNATIONAL  
'246' Grassfed lamb rack

**Champion Pork**  
GUMSHIRE PORK  
Hampshire Pork Loin

**Champion Beef**  
STOCKYARD BEEF PTY LTD  
kiwami by Stockyard

**Champion Poultry**  
INGLEWOOD ORGANIC  
Inglewood Organic Chicken

## PROFESSIONAL BAKERY AWARDS

**Champion Bread**  
SLOWBREADS ROSEVILLE  
White Sourdough

**Champion Cake**  
THE GUMNUT PATISSERIE  
ChocoBerry Swirl

**Champion Biscuit**  
THREE MILLS BAKERY  
Salted Chocolate Rye Cookie

**Champion Pastry**  
HUNGERFORD MEAT CO  
MR Charcuterie Pork Pie

## SMALLGOODS & CHARCUTERIE AWARDS

**Champion Bacon**  
BOKS BACON  
Pure Bacon Streaky Dry Cured Bacon

**Champion Ham**  
STAPLETON FAMILY MEATS  
GYMEA  
Stapleton's Own Full Leg Ham

**Champion Salami Type Product**  
GOOSE ON THE LOOSE  
Duck & Citrus with Cracked Pepper

**Champion Dried or Cured Product**  
ANDREWS MEAT INDUSTRIES  
De Palma, Tajima Wagyu Bresaola

**Champion Other Charcuterie Product**  
STAPLETON FAMILY MEATS  
GYMEA  
Stapleton's Own Jalapeno, and Cheddar, Kransky

**Champion Chorizo Product**  
LA BOQUERIA  
La Boqueria Chorizo Contrabando

**Champion Fresh Sausage**  
THE BRITISH SAUSAGE COMPANY  
British Pork & Chunky Apple Sausages

## SPECIALTY FOODS AWARDS

**Champion Sweet**  
HOLY NUTS  
Hazelnut chocolate spread

**Champion Savoury**  
NOOSA CHUTNEY COMPANY  
Noosa Relish Tomato

**Champion Pickled or Fermented**  
RICE CULTURE  
Organic Aka (Red) Miso

**Champion Vinegar**  
A.F. CALTIERI  
Kookaberry Raspberry Balsamic Vinegar

**Champion Smoked or Cured Aquaculture**  
BY KAI  
By Kai Whole Smoked Trout

**Champion Other Aquaculture Product**  
YUMBAH AQUACULTURE  
Kinkawooka Fresh, Live Blue Mussels

**Champion Chocolate or Confectionery**  
TOM & SULLY'S  
Tom & Sully's Perfect Peanut Brittle 100g

**Champion Drinks**  
WILD MOTHER TASMANIA  
Wild Mother Tasmania Raspberry Shrub, 500ml

**Champion Other Specialty Foods**  
SMOKETRAP EELS  
Smoketrap Eels Fresh Water Eel Pate

**Champion Coffee**  
MOUNTAIN TOP COFFEE ESTATE  
Nimbin Blend

## OIL & OLIVES AWARDS

**Champion Boutique Extra Virgin Olive Oil**  
W2OLIVES  
W2Olives extra virgin olive oil

**Champion Flavoured Or Culinary Oil**  
NOOSA BLACK GARLIC  
Black Garlic Extra Virgin Olive Oil - 200 ml

**Champion Table Olives**  
GOORAMADDA OLIVES  
Gooramadda Olives Kalamata

## PASTA AWARDS

**Champion Fresh Pasta**  
MANCINI PASTA  
Mancini Pasta Fresh Pappardelle

**Champion Filled Pasta**  
PASTA DI PORTO PTY LTD  
Local Smoked Trout, Parsley & Lemon Zest Ravioli in Squid Ink Pasta

**Champion Gnocchi Pasta**  
BIANCO  
Bianco Pantry - Goats Cheese & Chive Gnocconi - 4x80g

## GRAB YOURSELF A WINNING PRODUCT

Whether hosting a holiday gathering, or curating the perfect Christmas hamper gift, find all your favourite Sydney Royal Fine Food winners (including gold, silver & bronze medals) here: [www.myras.com.au/res/results](http://www.myras.com.au/res/results)





**“I look forward to giving back to both the industry and to the next generation.”**

*Mike De Iuliis,  
Incoming Chair of Judges*

When asked about the opportunity and what it means to be named Chair, De Iuliis said he looks forward to giving back to both his industry and the next generation. “The ability to give back to an industry that has been so wonderful to me is something I am quite excited for, not a lot of people get the opportunity.”

Chair of the Sydney Royal Wine Show and RAS Councillor, Angus Barnes, said he was delighted to have De Iuliis join the team as the new Chair of Judges. “Mike is a very well-respected judge and winemaker. He is also a fantastic communicator and leader, which will be of great benefit to the competition, not only in the selection of the best wines to win trophies, but also through the encouragement of the next generation of wine judges through the system.”

#### **LEGEND OF THE VINE, SALLY EVANS**

In addition to these changes, the Sydney Royal Wine Show also celebrated the achievements of Sally Evans, who was honoured as the 2024 Wine Communicators of Australia Legend of the Vine.

Sally is a Sydney Royal Wine Committee Councillor and has been a pivotal figure in the wine community, with her extensive contributions including serving as a judge, committee member and former Chair of the RAS Wine Committee. Her recognition as a Legend of the Vine is a testament to her enduring impact on the industry. ●

appointment is eagerly anticipated, with many looking forward to his contributions to the show’s continued success. With extensive experience as a Chair of Judges and a Panel Chair, both nationally and internationally, Mike has been part of the Sydney Royal Panel since 2007.

Sharing his thoughts on his new appointment, Mike said, “The opportunity to be Chair of Judges at the 2025 Sydney Royal Wine Show is a massive responsibility and one I do not take lightly.”

“Sarah Crowe has done a fantastic job over the past three years, successfully guiding and protecting the integrity of the competition. She has made sure producers are receiving the vital feedback they require while equally celebrating those who are creating extraordinary wine. “I have some big shoes to fill.”

## Raise Your Glass

A Toast to a New Beginning & a Heartfelt Farewell

#### **FAREWELL TO CHAIR OF JUDGES, SARAH CROWE**

2024 marks a significant transition as Sarah Crowe, the esteemed Chair of Judges, Sydney Royal Wine Show, completes her three-year tenure. Sarah’s leadership has been instrumental in maintaining the high standards and integrity of the competition, and her expertise and dedication have left an indelible mark on the Show.

#### **WELCOME NEW CHAIR OF JUDGES, MIKE DE IULIIS**

Stepping into the role is Mike De Iuliis, a respected winemaker from the Hunter Valley who is the Winemaker and Owner of his family business, De Iuliis Wines. Mike brings a wealth of experience and a fresh perspective to the position. His

WORDS ELIZABETH A NIXON JD

## Perfection in Every Pour

A selection of the 2024 Sydney Royal Wine Show Trophy winners

**S**howcasing an exemplary range of flavour complexity and craftsmanship, each trophy recipient has demonstrated exceptional dedication to their craft, producing wines that captivate the senses and tell a story with every sip.

From the vineyards to the glass, these award-winning wines are a testament to the passion and innovation driving the Australian wine industry forward. Join us in celebrating the remarkable achievements of these talented vintners and their unforgettable creations.

#### **THE DOUGLAS LAMB PERPETUAL TROPHY FOR BEST RIESLING**

Donated by the family and friends of the late Douglas Lamb  
ROBERT STEIN WINERY PTY LTD  
2017 Robert Stein Dry Riesling

#### **THE MCCARTHY PERPETUAL TROPHY FOR BEST SAUVIGNON BLANC**

Donated by J Mccarthy and Co Pty Ltd  
HOWARD VINEYARD  
2024 Howard Vineyard Sauvignon Blanc

#### **THE DAVID CLARKE MEMORIAL PERPETUAL TROPHY FOR BEST SEMILLON**

Donated by Jane, Timothy and Angus Clark and Maxine Cooley  
BROKENWOOD WINES  
2019 Brokenwood Tallawanta Vineyard Semillon

#### **THE RAS OF NSW ANNUAL PRIZE FOR BEST PINOT GRIS OR PINOT GRIGIO**

HAHNDORF HILL WINERY PTY LTD  
2024 Hahndorf Hill Pinot Grigio

#### **THE A P JOHN COOPERS PERENNIAL TROPHY FOR BEST CHARDONNAY**

Donated by A P John Coopers  
EVANS & TATE  
2022 Evans & Tate Redbrook Reserve Chardonnay

#### **THE LESLIE KEMENY MEMORIAL PERPETUAL TROPHY FOR BEST ROSÉ**

Donated by Kemeny’s Food and Liquor  
DE IULIIS WINES  
2024 De Iuliis Rosé

#### **THE GEOFFREY CRUNDALL PERPETUAL TROPHY FOR BEST PINOT NOIR**

Donated by Geoffrey Crundall Cellars  
BREAM CREEK VINEYARD  
2023 Bream Creek Vineyard Pinot Noir

#### **THE GEORGE MACKAY MEMORIAL PERPETUAL TROPHY FOR BEST GRENACHE**

Donated by Wine Australia  
HUNTINGTON ESTATE  
2023 Huntington Estate Special Reserve Grenache

#### **THE DRINKS ASSOCIATION PERENNIAL TROPHY FOR BEST SHIRAZ**

Donated by The Liquor Merchants Association of Australia  
MERCER WINES  
2022 Mercer Wines Limited Release Shiraz

#### **THE DAN MURPHY’S PERENNIAL TROPHY FOR BEST CABERNET SAUVIGNON**

Donated by Dan Murphy’s  
YALUMBA WINES  
2021 Yalumba Sanctum Cabernet Sauvignon

#### **THE THORP ANNUAL TROPHY FOR BEST SPARKLING WHITE OR ROSÉ**

HOUSE OF ARRAS  
2015 House of Arras Grand Vintage

#### **THE NSW DEPARTMENT OF PRIMARY INDUSTRIES JAMES BUSBY PERPETUAL TROPHY FOR BEST NSW WINE**

Donated by the Nsw Department of Primary Industries  
ROBERT STEIN WINERY PTY LTD  
2023 Robert Stein Reserve Riesling

#### **THE RESTAURANT AND CATERING INDUSTRY ASSOCIATION PERPETUAL TROPHY FOR BEST SMALL PRODUCER WINE**

Donated by the Restaurant and Catering Association of NSW  
SILKMAN WINES  
2023 Silkman Wines Silk Chardonnay

#### **THE LEN EVANS MEMORIAL PERPETUAL TROPHY FOR BEST SINGLE VINEYARD WINE**

Donated by the Wine Committee of the RAS of NSW and The Family and Friends of the late Len Evans AO  
BROKENWOOD WINES  
2019 Brokenwood Tallawanta Vineyard Semillon

#### **THE ALBERT CHAN MEMORIAL PRIZE FOR BEST WHITE**

Donated by friends of the late Albert Chan  
EVANS & TATE  
2022 Evans & Tate Redbrook Reserve Chardonnay

#### **THE DR GILBERT PHILLIPS MEMORIAL PERPETUAL TROPHY FOR BEST RED**

Donated by the Wine Society  
BREAM CREEK VINEYARD  
2023 Bream Creek Vineyard Pinot Noir

#### **THE TUCKER SEABROOK PERPETUAL TROPHY FOR BEST WINE OF SHOW**

BREAM CREEK VINEYARD  
2023 Bream Creek Vineyard Pinot Noir

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WORDS ELIZABETH A NIXON JD



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# A Night of Creativity & Elegance

The Arts Preview Gala Night 9 April 2025

**T**he Arts Preview Gala Night at the Sydney Royal Arts & Crafts Show exudes an air of elegance, transforming the venue into a sophisticated gallery space. As you stroll through the meticulously arranged exhibits, be one of the first to see ribbons on the winning works of art.

More than just an exhibition, the evening is a celebration of artistic expression and community, where the beauty of traditional crafts meets the innovation of contemporary art. The refined ambiance, coupled with the opportunity to engage with RAS Councillors, members and the talented artists, makes this event a truly enchanting experience for all who attend.

Held just two days before the Easter Show opens, many of the exhibits are available for purchase, offering you the VIP opportunity to buy before the crowds converge. Whether you are an avid collector looking out for your

favourite artist's work, or simply appreciate the beauty and timelessness of handmade creations, there is always something on offer for everyone. **Honouring Timeless Tradition: The Enduring and Inspirational Legacy of Long-Term Exhibitors at the Sydney Royal Arts & Crafts Show**

The Sydney Royal Arts & Crafts Show is a vibrant tapestry of creativity and tradition, woven together by the dedication of its long-term exhibitors. These remarkable individuals and families have been showcasing their talents for over 25 years, and some even span multiple generations, making them an integral part of the show's heart and community.

The Show is not just an exhibition; it's a celebration of community. The long-term exhibitors are the heart and soul of this celebration, their works reflecting the diverse and vibrant culture of the region. Their contributions go beyond the beautiful pieces they create; they foster a sense of belonging and pride.

The Sydney Royal Arts & Crafts Show Long Term Exhibitors include (with year first exhibiting): Kay Alliband (1995), Pamela Chamberlin (1969), Nerida De Vere Hufton Rowland (1963), Melvin Duffy (1960), Margaret Finucane (1986), Ainslee Flynn (1972), Bill Glasgow (1995), Margaret Hadfield (1979), Mark Judge (1994), Leanne Shoemark-Judge (1971), Daisy Madeline Huckel (1978), Anita Newman (1977), Brian Stratton (1965), Freda Surgenor (1986), Kathleen Swansbra (1989). ●

### A FAMILY AFFAIR

These family members are part of 3 Generations Exhibiting in Arts & Crafts, with some beginning as young as 8 yrs old in children's cooking. (First Show Year): **Lyll Willis** (1971) **Ross Willis** (1975) **Marcia Willis** (1986) **David & Michael Willis** (1997) **Colin Willis** (1999).

Tickets on Sale Now! [www.rasnsw.com.au/artspreview](http://www.rasnsw.com.au/artspreview)



# The Art of the Show: *Community, history and healing*

Whether you've travelled across the state or just up the road, there's nothing quite like delivering a submission to the Sydney Royal Arts & Crafts Show.

**T**he nervous bustle of canvases, textiles, ceramics and wearable arts and crafts, even the delicious cooking creations, can only be topped by the anticipation of Arts Preview Night or the judging of perishable cooking on day one of the Show.

James Dorahy, Chair of the Royal Agricultural Society Arts and Crafts Committee and former judge and steward, says there's a thrill when you meet exhibitors. "You're sharing in their elation and when you say, 'oh, I judged

your class', you see their face light up."

With the Sydney Royal Easter Show seeing upwards of 800,000 people through its gates each year, James says:

"The value for entrants is partly the pride of being in the exhibition, and then there's the prize money and the

opportunity for exhibitors to sell their work. Those are very tangible rewards."

But how do these works reach the pavilion? We spoke with four seasoned Sydney Royal exhibitors to learn what has shaped their practice and why they share it at the Show.

**Exhibiting at the Sydney Royal Easter Show is a fabulous opportunity for artists to elevate their career.**



## A JOURNEY THROUGH GRIEF TO A CREATIVE DREAM

For ceramicist Michelle Carr, exhibiting at the Show is an opportunity to reach a wider audience while sharing joyful moments with her two children and fellow creatives. But it was an arduous road through grief that brought her here.

In 2015, Michelle's husband, Major Matthew Carr, passed away at age 38 after more than a decade battling cancer. Over the years, Michelle's priorities shifted away from her successful career in corporate communications to supporting Matthew, all while starting a family and moving around the country for his Australian Army postings.

"I've been on this rollercoaster, from being a career person to a carer, moving from place to place, and being a mother. Matt passed away while our two children were very small, and my world just fell apart. I had no idea how to cope."

With her three-month-old, Monique, and toddler, Mason, to care for, Michelle was living in survival mode. Then as the family began emerging from the fog of grief, Michelle reignited her search for more meaningful professional pursuits. She found ceramics.

Over the last five years, Michelle has studied at NSW TAFE Northern Beaches, completing numerous courses up to an Advanced Diploma in Fine Arts (ceramics). She says crafting ceramics

brings her immense calm and gratitude.

"There are so many steps in the process, so many little things can go wrong. I guess it's a bit like life—it teaches you to be resilient and to keep going. Even when you're working on something you think is perfect, it can crack and you need to start again."

### GENIE BOTTLES, SPINNING TOPS & PORCELAIN CUPS

Michelle's plaster moulds embody her grief journey. Her elegant genie bottles house the swirl of hopes and dreams that are evolving over her lifetime. Her kaleidoscopic spinning tops, shaped from Margarita glasses, twirl in unexpected directions (so have a cocktail and go with it). Her dreamy porcelain cups hint at mountainous landscapes that eclipse mundane moments.

"I keep thinking, 'what's the next thing, what's the next shape?' It's hard because I've been in this mindset of this grief journey and recovery," Michelle says. "I sat down with one of my teachers recently and she said, 'you should start doing something joyful'. But it's not like you just wake up one day like that. It all takes work and time."

**"We all love going to the Arts Preview Night, having some lovely wine and food, and celebrating everybody's work."**

For now, Michelle's focus is on her family and close-knit creative community. But she's staying open to inspiration, around each bend in her path, that might draw her craft and life in new directions.

"Within the agricultural community there are lots of people on different journeys, perhaps not unlike the military where there's lots of grief; there are highs and lows in both. Even growing up in Dubbo like Matt and I did where life is dictated by the rain," Michelle says.

"All of these things are external factors that are put on us. And that's what is so beautiful about art and craft: it brings us all together in the face of uncertainty and provides an opportunity to share ideas and have a cuppa tea while we make our pieces."

Exhibiting at the Show has become a highlight for her TAFE friends. "Sometimes it's a bit secretive and gets a bit competitive!"

Her kids are often her most constructive judges and collaborators. "I ask them what I should enter in the Show or what I should make next, and they're brutally honest! It was actually Mason's idea for the genie bottle to have



# 2024 SRES IN REVIEW





all swirls on the outside—he wanted it to look like a potion.”

With a Sydney Royal Easter Show Craft blue ribbon on her mantel and a number of exhibitions under her belt, Michelle is now looking to transform her talents into a career. “I’d love for my work to be in an art gallery or collected, or to be given the opportunity to do some corporate work or commissions. I’m kind of thinking big.”

Michelle encourages all creative souls to forge new passions regardless of life stage or circumstance. “It’s never too late to look around and think, ‘I really wish I was doing something that provides more joy than my 9-to-5.’ Give yourself permission to try something new.”

### ADDING YOUR PATCH TO THE FAMILY QUILT

Lyall Willis has been exhibiting at the Show for an incredible 53 years. This dedication grew from competing in cooking with her brothers as teens and progressed to her prestigious wins and study in embroidery. Her nephews followed in their exhibitor footsteps.

“We’re a show junkie family. We meet people out at the Show and connect every year at the perishable cooking judging. We’ve sort of grown up together and some have been exhibiting longer than I have!”

In 2018, Lyall was awarded the 25

**“The Guild is about encouraging everyone, at whatever entry point they are. Sometimes people think they need to achieve a certain standard before being able to join, but they don’t!”**

Year Long Term Exhibitor Award, and while her embroidery has appeared in the Showcase of Excellence on numerous occasions and she won the trophy for most successful exhibitor in 2008 for perishable cooking, she says she still gets quite anxious before entering. “Each time is the most exciting moment, as if it was the first time achieving the special prize.”

CALAMITIES & WINS, THAT’S WHAT MEMORIES ARE MADE OF Lyall remembers the calamities alongside the wins. “One year it took three hours to drive from Ryde to the old showground at Moore Park because of torrential rain. Then there’s the time my almond bread was left at home (they were kind enough to let me enter it a bit late). And one year my pumpkin scones were left still raw inside because the oven died. Our poor oven gets a beating!”

As a member and teacher at the Embroiderers’ Guild NSW, she’s now delighted to foster creative skills in others and encourage them to participate in the Show. Valerie Laurie is the former president of the Guild, but

until she took Lyall’s workshop on ‘fine linen with a single strand of silk’, she says she wasn’t ready to enter the Show. “I’m always asking other people if they’re doing this or that, I want to encourage entries at the Easter Show, so I’m very happy that I have something to add next year as well.”

Valerie says a visit to the Arts and Crafts pavilion is a sure-fire way to get inspired. “I was a volunteer at the Show this year and we put out what we call the ‘long embroidery’. It is a collection of small pieces of different embroidery techniques all joined together, contributions from our Guild members all over the state,” she says. “It really attracted passersby—all ages would come up and have a look and we would engage them in conversation.”

The cross-disciplinary exhibitions at the Guild’s Concord West headquarters also encourage newbies to pick up the needle. There’s something to pique all creative interests, from workshops turning prints of leaves and seeds into embroidered lampshades and cushions, to the annual exhibit of the top HSC textile works.



### CONNECTING CRAFTSPEOPLE AND COMMUNITIES

You’d be hard-pressed to find a family in Glen Innes that doesn’t know Mary Hollingworth. She’s happy for anyone to grab her spare house key and drop off deliveries or even do a load of laundry. It’s this penchant for community care that’s driven her across decades of local volunteer work, community event administration, and stewarding at the Sydney Royal Easter Show.

“A really pivotal moment for me was when my eldest son was at the Deepwater preschool and I had two other children, one just a week old,” Mary says. “The director came out and said ‘Mary, we need someone to write a grant application for a heater for this little CWA hall. Everyone’s too busy, you’re at home with nothing to do, would you mind doing it?’, I thought ‘right, I can do that!’”

Decades later and that heater is still warming the Deepwater hall, but Mary has certainly not been sitting on her laurels. From leading the Ladies Auxiliary of the Glen Innes Show, catering for hundreds at a black-tie event lit up by Land Cruiser headlights, to hosting a 15-year strong fashion show at

the Deepwater Hotel, Mary has become a stalwart of championing local creative causes.

IT’S IN GIVING THAT WE RECEIVE “I had a great aunt, Gaga, who was my mentor and taught me all sorts of things like how to cook and sew. She always said it was in giving that we receive.”

If you live within a few hours of the seven-hour trek from Glen Innes to Sydney Showground, Mary is your go-to for delivering Show entries when you can’t make the trip yourself. She began stewarding the Arts and Crafts Competition 12 years ago.

“I was still working then, so I went down on the night bus, stewarded for the day, got the night bus home and went to work the next day. And I was hooked.” Mary says.

Mary is brimming with endless tales of joyful tears shed at the Show. Whether it’s celebrating with winners, reconnecting with entrants from local competitions, or marvelling at entries like a Shetland shawl that fits through a wedding ring, the arts and craft community fuels Mary’s fires.

“I am very fortunate, I’ve got my family around and I’m retired now, so

**“I can’t describe the joy when an exhibitor sees your face and you ask, ‘oh what have you done this year?’ They become like friends. It’s the most incredible part of the Show—the dedication, creativity and camaraderie.”**



I’m in a really good position to continue doing more in the community.” With one of those smiles that Mary is known for she adds, “There’s three or four things in the pipeline for later this year, so watch this space.”

### A LONG HISTORY AND A BRIGHT FUTURE

The Sydney Royal Arts and Crafts Show is a competition like no other in Australia, dating back to early colonial times. As the biggest competition of its kind in the country, it attracts more than 5,000 entries in almost 300 classes, and it’s only growing.

James Dorahy says the future of the competition is about innovating and further embracing cultural diversity by introducing new classes. “A few years ago, we introduced baklava in perishable cooking, and that’s just growing each year. We put out a flyer and had it translated into Arabic and Lebanese to make sure we connected with people who have a tradition in making baklava.”

The pesto class also recently entered the arena, and new technologies can now be incorporated in classes like machine knitting and cake decorating, and oriental calligraphy has been elevated from a craft class into an art class.

**“It’s all about embracing innovation and progress.”**

If you’ve been humming and hawing about entering the Sydney Royal Arts and Crafts Competition, there’s never been a better time to throw your hat in the ring. Whether you’re a baker, a weaver, a potter or a painter, you can become part of this iconic competition and join the joyous community of craftspeople at the Sydney Royal Easter Show. ●



# Heritage and Harmony

**The recent Family History Month event hosted by the RAS Heritage team was a resounding success. Members enjoyed an exclusive workshop that delved into the fundamentals of family history research.** Participants learned how to effectively use the RAS Heritage Centre's extensive archive to trace their family members and received valuable tips on caring for their own personal collections at home.

## HIGHLIGHTS OF THE EVENT INCLUDED:

- **Family Research Techniques:** Members discovered various methods to research their family history using the RAS Heritage Centre's resources.
- **Personal Collection Care:** Attendees received expert advice on preserving their personal collections, ensuring their family treasures are well-maintained for future generations.

- **Behind-the-Scenes Tour:** The event featured an exclusive tour of the RAS Heritage Centre, offering a unique glimpse into the Centre's operations and collections.
- **Photograph Digitisation Services:** Members took advantage of the event's special free digitisation service for family photographs.
- **Community Value:** The heritage records proved to be an

invaluable resource for the community, helping members connect with their past and preserve their family histories.

This workshop not only provided practical skills but also highlighted the importance of heritage records in preserving the community's history and fostering a deeper connection to our shared past. ●



## RAS Heritage At Your (Digital) Fingertips with Ancestry:

### The Royal Easter Show Catalogue Collection Launches

**A milestone has recently been reached at the RAS Heritage Centre, and we are very excited to announce that our entire Easter Show Catalogue Collection from 1869 to 2022 has been digitised and made accessible via Ancestry.com.**

#### DIGITISATION PROJECT DETAILS

Resourced by a generous grant from Ancestry, scanning of this treasure trove of information took place between May and September of 2023. Approximately 130,000 images were meticulously captured and after extensive processing, editing and indexing, have now been made available for searching.

#### A TREASURE TROVE FOR RESEARCHERS

Family researchers and seasoned

historians alike will find something of interest, with comprehensive information covering Show dates, judges, stewards, officials, council members, committee members, advertisers, sponsors and most importantly exhibitors, show entries and some results.

#### DISCOVER HISTORICAL INSIGHTS

Through this extensive digital collection, you can find out when the first dog competition was held, or which districts appeared in the inaugural District Exhibits competition in 1900. You can also dive deeper into the competitions if you are curious to find out when your family exhibited, or to learn which were the most popular varieties of wheat shown in 1950.

**It is in the pages of the Royal Easter Show Catalogues that the heart of our organisation has been captured.**

#### FASCINATING DISCOVERIES AWAIT

You can even make some amazing discoveries just by flicking through the pages. For example, you can find that the most popular cure for bubonic plague in Sydney in 1901 was 'Fisher's Kola Nut tonic' or that if you wanted to show your prize cat in 1892, you needed to enter it in the Poultry section!

**A RICH HERITAGE COLLECTION: As one of the oldest continuously operating organisations in Australia, the RAS holds a fabulous heritage collection with records dating back to 1822.** Over the last 200 years, thousands of people have

interacted with its activities and left their mark in our various archival records, but it is in the pages of the Royal Easter Show Catalogues that the heart of our organisation has been captured.

The people, animals, events and processes that have driven our strong history of agricultural showing are now more discoverable than ever before.

#### ACCESSING THE COLLECTION

The RAS retains ownership of the records, but you can now access the Ancestry platform for free through any public library. Alternatively, you may like to visit us in the RAS Heritage Centre where we would be delighted to personally guide you through the research process. ●

#### EXPLORE THE COLLECTION

From the Heritage Centre's private collection, the Virtual History Museum and now Ancestry.com, there's so much history at your (digital) fingertips!

#### To access the collection visit:

[www.ancestry.com.au/search/collections/62707/](http://www.ancestry.com.au/search/collections/62707/)



# 30th RAS of the Commonwealth Agricultural Conference

Hosted by: The RAS Commonwealth—Edinburgh, Scotland, June 2024

**T**his prestigious event was a significant occasion for agricultural leaders, innovators and enthusiasts from across the Commonwealth. The RAS Commonwealth Agricultural Conference in Edinburgh was a celebration of agricultural progress and a testament to the power of collaboration.

## A RICH HISTORY OF COLLABORATION

Since its inception in 1957, the RAS Commonwealth has been a cornerstone for agricultural societies within the Commonwealth, fostering collaboration and innovation. The 2024 conference continued this tradition, offering a platform for delegates from over 50 show societies across 21 countries to share knowledge, forge new partnerships, and discuss the future of agriculture.

## A GLOBAL GATHERING

The conference attracted around 250 representatives from 54 different countries, including Australia, New Zealand, Kenya, Uganda, Canada, India, and Jamaica. This diverse attendance underscores the global importance of agriculture, and the shared challenges and opportunities faced by Commonwealth nations.

The RAS of NSW was represented by a contingent of 9 next generation delegates, as well as RAS Council and members.

## PRE-CONFERENCE TOUR, PERTH,

## SCOTLAND

Emphasising Sustainability in Agriculture

The Pre-Conference experience began with a 4-day pre-tour. Based in Perth, delegates explored six enterprises focused on sustainability before culminating in two days at the Royal Highland Show (RHS) in Edinburgh.

**Day 1** included a visit to Lucinda Russell's racing yard, learning about animal welfare, followed by a visit to the John Sutton Institute, which included tours of the International Barley

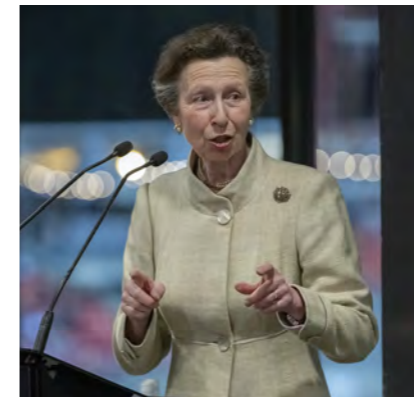
**As the world continues to navigate the complexities of food security, climate change and sustainable development, events like this play a crucial role in shaping the future of agriculture.**

WORDS SARAH STANBURY & PAIGE CAPE

Hub and the Commonwealth Potato Collection, both aimed at reducing environmental footprints and addressing food security for future generations.

**On Day 2**, delegates visited East Scryne Fruit, where sustainable fruit production practices were emphasised, and Arbikie Distillery, working towards becoming the first distillery powered by green hydrogen. The final stop at Balcaskie Estate highlighted local entrepreneurship through its 'Bowhouse' initiative, connecting consumers with local, sustainable produce.

The Royal Highland Show, Scotland's largest outdoor event, showcased diverse agricultural practices and



## AUSTRALIAN CONNECTION

In 2022 at the Royal Agricultural Society of NSW's Bicentennial Opening Dinner, HRH The Princess Royal, Princess Anne, confirmed that the very idea of the Royal Agricultural Societies - Commonwealth, was born out of an idea advocated in 1956 by then RAS of NSW President, Samuel Hordern, to her father, the late Prince Philip, Duke of Edinburgh, who wholly supported the concept.

In recognition of the role played by the RAS of NSW, the first overseas conference of the RAS Commonwealth was held in Sydney, Australia, personally attended by Prince Philip. Prince Philip served as President & Patron of the RAS Commonwealth for over 50 years and is quoted as saying: "The RAS of NSW played probably the most important part in the foundation of the Commonwealth body."



**Above:** Commonwealth Potato Collection, James Sutton Institute, Edinburgh, Scotland.

exhibitions, as well as sustainable event management through effective waste operations and energy-efficient systems. The four-day tour reinforced the critical connection between agriculture and environmental stewardship, celebrating Scotland's commitment to a sustainable future.

## CONFERENCE, EDINBURGH, SCOTLAND

Relevant, Adaptable, Sustainable, Connected

The agricultural conference in Edinburgh kicked off with 'Next Generation' (NG) sessions focusing on leadership and innovation in agriculture. NG delegates heard from inspiring leaders like Graeme Parker, (The Hoof GP) who spoke on resilience and storytelling, and Claire Taylor, (Nuffield Scholar), who addressed the need for transparency in agricultural marketing and communications to combat misinformation. A vlogging challenge, led by former BBC journalist Anna Jones, pushed NG delegates to creatively capture their experiences.

The main conference launched with focused sessions on the themes of 'Relevance, Adaptable, Sustainable, & Connected.'

During 'Relevance' sessions, Anna Jones and René Alexander (CEO, Minnesota State Fair) discussed how agriculture can stay relevant by bridging the urban-rural divide. A lively debate on social media's role in agriculture, which saw NG and CEO delegates face

off, concluded that social media is part of the building blocks for maintaining agriculture's relevance.

During 'Adaptable' sessions, John Gilliland (Adviser to the UK's Agriculture Horticulture Development Board) outlined how food production can achieve net-zero emissions, while Sarah-Jane Laing (Chief Executive of Scottish Land & Estates) and Jessica Underberg (Eerie Country Fair) explored agriculture's role in promoting community well-being.

The 'Sustainable' sessions featured Professor Jude Capper (ABP Chair of Sustainable Beef and Sheep Production), who debunked myths about livestock's environmental impact, and the RAS of NSW very own Jason Strong, who emphasised the role of livestock production and food security. The conference also heard from Ian Laister (Managing Director of Bakkafrost Scotland) on sustainable food systems, including salmon farming.

The final session focused on Societies remaining 'Connected' and the role of agricultural shows in educating communities. Speakers like Peter Nation (CEO of New Zealand National Fieldays) and Marla Calico (President and CEO of the International Association of Fairs and Expositions) shared how events can foster connections between urban and rural audiences, emphasising agriculture's social importance.

The conference wrapped up with a Gala Dinner at the Royal Highland Showground, featuring the best of Scottish cuisine. ●



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Heritage 31

# The homely heart of the Show

There's something very egalitarian about the Arts & Crafts section at the Show. It's where the high culture of fine art mixes with the humbler skills of homemaking and decorative work—and where all types of Showgoers come to view the exhibits and be their own judge.

Competition in the section goes back 155 years, with classes changing and expanding to become ever more inclusive over time. Today, over 5000 entries are accepted each year, making the Sydney Royal Arts & Crafts competition the largest of its kind in Australia.

When the Agricultural Society of New South Wales moved its annual exhibition from Parramatta to the city in 1869 something big happened. As well as the usual livestock, produce and items of

colonial manufacture on display, culture was given a place at the Show for the very first time. And it wasn't a small place either. Over 250 oil paintings, watercolours, photographs, architectural drawings, objects and wool works were entered in six different fine arts classes. In a separate, non-competitive class, a further 164 oil paintings from the private collections of prominent Sydney citizens were also on view. For the image-starved general public of colonial Sydney, it was a pictorial feast. There was nowhere else ordinary folks could go to see art; the Art

Gallery of New South Wales would not open its doors for several years yet, and poor country and city people would not necessarily feel comfortable as visitors when it did. But with the price of admission to Prince Alfred Park where that first city Show was held, the lowliest soul was also entitled to tour the top floor of the adjacent school building that housed all the indoor exhibits.

Above: Exhibits in the new Arts & Crafts Pavilion, 1957

WORDS VICKI HASTRICH



#### CRAFT TREASURE FROM THE ARCHIVES:

FISH SCALE EMBROIDERY BY MISS EMILY MIHELL, 1897

Every year this beautiful artwork is brought out from climate-controlled storage in the RAS Heritage Centre to hang in the Council Stand for the duration of the Show, but would you guess what it was made of if you weren't told? The exquisitely delicate floral wreath with butterflies was embroidered by Miss Emily Mihell and awarded first prize and a certificate of merit at the 1897 Show. Though part of the wreath has been lost and the black velvet background has faded to bronze-gold, the piece remains a remarkable example of fish scale embroidery, a popular Victorian era hobby. The scales of carp, perch or goldfish were considered the most suitable to use. After soaking in cold water, the scales became soft enough to pierce with a needle and were sewn with silk thread in overlapping patterns.

Donated to the RAS by Eleanor Thyrsa Ziliani.

Encompassing classical subjects, portraits, and local landscapes and flora, some works were by international artists, while others were done by talented colonials. For many Showgoers, the exhibition was a window into another world.

And that was the point. New South Wales had grown in sophistication from the early days of settlement when it was a struggle to meet basic material needs. Pastoralism and the discovery of gold had brought wealth, and free time away from toil was becoming more common. As the logical next step in the development of the nation, it was thought that citizens should be exposed to the civilising influence of beauty and educated in aesthetics. Through the big event of the Society's annual Show, the masses could be reached and introduced to refined pursuits.

Cookery, in the form of preserved foods like confectionery, jams, jellies and bottled fruits, also had a place at that first city Show, but it would be another 142 years before cooking, art, and craft classes were consistently exhibited together under the banner of the one, all-encompassing Arts & Crafts section, the way we know it today.

**Above:** The Western Gallery in the 1870 Metropolitan Intercolonial Exhibition.



#### FROM POSH TO PRACTICAL

The place of fine arts at the Show was cemented in 1870 when the Society moved into impressive new digs at Prince Alfred Park. The well-lit upper gallery of the grand building proved an ideal space to hang artworks. But in 1879 art appreciation went to a whole other level when the Sydney International Exhibition, mounted with the assistance of the Agricultural Society, opened in the Garden Palace, on the edge of the Botanic Gardens. There, the arts were given a dedicated pavilion. New South Wales artists were provided with a court of their own, alongside the courts of five other nations. Several female artists participated in the fine arts competition, but organisers sought to include women and children more generally by setting up what amounted to the first craft competition. Located in another part of the Garden Palace known as the Ladies' Court, classes included needlework, tapestry, crochet and lacework, as well as amateur drawing and painting. On the whole, the Ladies' Court items were praised as demonstrations of female gentility, but more practise was required, said the judges, to reach the standard found in European countries 'where the introduction of systematic female instruction has been so beneficial'.

**Above:** Exhibits in the Arts & Crafts Pavilion, 2014



#### CRAFT TREASURE FROM THE ARCHIVES:

SILK FLOWERS BY MRS HESSIE MOFFAT, 1957

Whenever Textile Box Number 38 is lifted away from its shelf in the RAS Heritage Centre and its grey lid is flipped open, spring is revealed. Violets, carnations, roses, forget-me-nots, all in a tumble. The silk flowers the box contains are nearly seventy years old, yet, filled with a delightful innocence, they still somehow seem fresh. Made of French silk by Mrs Hessie Moffat, most of the 30 flowers in the box were part of a craft exhibit at the 1957 Show that scooped the pool, winning first, second and third prizes. The flowers were donated to the RAS by Hessie's granddaughter and came with some accompanying documentation: prize certificates, felt ribbons, a newspaper cutting listing results, and best of all, a photo of Mrs Moffat in a garden with a cat and a dog. Considered together, the contents of Textile Box Number 38 offer a perfect little glimpse into a life.

Donated to the RAS by Tracy Clarke.

In 1888 women's only craft classes were introduced at the Show, which by then had relocated to Moore Park. After Federation, these classes were sometimes bundled under the heading of Women's Industries. This was telling. While fancywork done to fill idle hours was still exhibited, the practical skills of women in the family home, cooking and making clothes and furnishings, were now also seen as worthy of notice. For rural women, who by necessity were particularly self-sufficient, this served as an acknowledgement of their contribution to life on land.

Perishable cookery classes were introduced in 1914. Along with cakes, breads, and pastries, that symbol of country hospitality, the mighty scone, was also judged that year, with a Miss M Smith deemed the inaugural winner. But it probably wasn't until the Country Women's Association was formed in 1922 and quickly established branches across Australia, that cooking achieved the iconic status it now has at every country and Royal show across the nation. At a grassroots level, CWA members could offer encouragement and advice to beginners and were usually best placed to act as show judges.

**WAR BRINGS CHANGE**

The ascendancy of women-only competitions came at a cost, however, because it affirmed gender roles and locked men out of participating. But the First World War opened the door to gradual change. Injured servicemen who had been taught crafts in occupational therapy as part of their recuperation were given classes of their own. After the Second World War, classes increasingly opened up to include disabled people more generally, and across the board, men and women began to compete against each other. Post-war immigration also made a difference, with new classes coming onto the schedule to accommodate the traditional crafts migrants brought with them.

**THE DIGITAL AGE**

Organisers of the Arts & Crafts competition are always changing the classes on offer to reflect the fashions and interests of the times and work closely with leading guilds to stay informed. Digital advances have made an impact beyond the obvious area of photography, with classes for vector art and raster art now included on the schedule. In the craft section, access to emerging tech is something organisers also have to consider when thinking about rules and creating new classes. As

in all sectors, AI trends have also been the cause for recent and continuing discussion. But for all the headaches the digital age brings to the Arts & Crafts section with its history of honouring the handmade, it also brings boons. Whether it's a marble cake or an oil painting, QR coding of the 5000-plus entries streamlines processes and helps keep competitors matched up with their works to ensure their safe return.

Even in the art section where hanging

space is limited, organisers strive to accept and display the work of as many participants as possible. While quality is important and always sought out and rewarded, part of the appeal of the works on view is that they reflect a broad range of styles and tastes. Newcomers to the competition also need to be encouraged by being seen. In Arts & Crafts it's essential that everyone feels welcome to join in and have a go—at this—the people's Show. ●



**CRAFT TREASURE FROM THE ARCHIVES:**

**WOVEN WALL HANGING BY MISS FREDA E NEALE, 1978**

This recent donation to the RAS Heritage Centre of an unassuming wall hanging, woven by Freda Neale, tells a story of extraordinary determination. Born in 1908 and suffering with acute arthritis before she was also diagnosed with multiple sclerosis, Freda was bedridden for much of her early life and adulthood. In the 1940s while confined to bed and unable to sit up, her mother gave her balls of tightly-wound coloured wool to pick up and sort through, to strengthen her hands. From that simple beginning her love of craft was born, and with years more occupational therapy, Freda eventually gained more mobility and independence. In 1960 she was given an old two-shaft loom and learned to weave as way of further improving her muscle strength. Initially she needed help just to hold the shuttle, but she persisted, gradually developing her weaving skills until, by her early seventies, she reached an advanced level. Freda first entered the Sydney Royal Craft competition in 1965, going on to exhibit in disabled classes most years until the late 1980s. This striped wall hanging was her greatest achievement, earning her first prize and a place in the Standard of Excellence case in 1978. Incredibly, Freda kept at her craft, although from the outset she could only work for short periods of time, and some days only managed to complete a single row.

In an article held in the RAS archives, Freda wrote of the joy and solace she found in weaving, saying, 'To my way of thinking it is the best tonic anyone can take. It helps release tension, improves the nervous system and co-ordination, gives eye exercise and, for anyone living alone, it would help as one is in such an interesting world of learning.'

The bright colours of Freda's wall hanging say a lot about her indomitable spirit.

Donated to the RAS by Phil Harrison.



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# Community Grant Success Stories & Record Rural Scholarships

Each year the RAS Foundation supports community projects through its Community Futures Grant program with funds raised at the Sydney Royal East Show. Here is a look at just a couple of projects that have been completed this year:

### ULLADULLA VOLUNTEER MARINE RESCUE NSW:

As a 100% volunteer-based institution, the Ulladulla Volunteer Marine Rescue NSW is reliant on grants to maintain its state of readiness to save lives on the water.

Marine Rescue NSW is the only provider of 24/7 radio coverage for recreational and commercial boaters, and features significantly in providing food, water and medications to affected bushfire communities up and down the coast.

The local seaside community attracts tourism and recreational boaters who draw heavily on its life-saving capabilities. Being exposed to salt air and a near beach location, the \$23,000 grant provided by the RAS Foundation was used for maintenance work on the

building, which work was completed in May of this year.

### LACMALAC SOLDIERS MEMORIAL HALL:

A grant of \$4,000 enabled the Lacmalac Soldiers Memorial Hall to install an all-ability access path outside the front gate of the Hall and another path to connect pre-existing concrete slabs and pathways.

The slab outside the front fence of the hall now provides safe access to the hall for anyone using a wheelchair, walking frame, any mobility aide or even a new mum with a pram.

*"The RAS Foundation grant is invaluable to our organization. It has enabled people with access issues, who might not otherwise have been able to visit, to enjoy Lacmalac Hall and its offerings. We're thrilled that the RASF helped make our dream a reality!"*

### RECORD NUMBER OF SCHOLARSHIPS IN 2024:

Rural and regional students face greater difficulties than metropolitan students in

relation to access to education and educational outcomes.

The RAS Foundation Rural Scholarships provide a financial helping hand for students who demonstrate a passion for rural issues and who are committed to playing a part in shaping the future of rural and regional Australia. These scholarships cover a diverse range of tertiary education and training studies, helping students of all ages achieve their education goals and aspirations.

In addition to the record number of RAS Foundation Rural Scholarships awarded, the RAS Foundation also distributed a further fifteen scholarships as highlighted below:

- 91 Rural Scholarships
- 6 Sydney Royal Wine Scholarships
- 6 Master of Teaching for Ag Graduates Scholarships
- 1 PhD Research Scholarship
- 1 RASF Nuffield Australia Scholarship
- 1 JB Fairfax Award for Rural & Regional Journalism and Communications.



# A Legacy of Leadership

RAS Councillor and Foundation Chair, Robyn Clubb AM

### The RAS of NSW extends its heartfelt gratitude to Robyn Clubb AM, who steps down as an RAS Councillor and Chair of the RAS Foundation.

Robyn's visionary leadership and unwavering dedication have been instrumental in shaping the Foundation's mission and impact over the years.

Robyn has been involved with the RAS for over three decades, being the first woman elected to the RAS Council in 1993, and has been instrumental in the organisation's overall development of not only the philanthropic arm but also deeply engaged with the agricultural sector and the RAS Youth Group.

Under her guidance, the RAS Foundation has flourished, supporting countless scholarship and community

grant initiatives that have enriched and fostered growth in rural and regional communities. Robyn's commitment to excellence and her passion for making a difference have left an indelible mark on the organization and all those it serves.

Robyn is herself a farmer. Her legacy is one of inspiration and achievement.

Robyn shared with us, *"It has been a tremendous thirty-one-year adventure, and I feel honoured to have been a part of the RAS' rich history, to have been given a platform to champion women and young people within the agricultural sector, and to give back to my community,*

*particularly through my role as RAS Foundation Chair."*

RAS President, John Bennett OAM said the organisation wishes Robyn all the best in her next challenge.

"The RAS of NSW is extremely sad that Robyn's professional time with us has come to a conclusion, but we look forward to her remaining closely involved in the RAS as she continues to support the organisation as she has done for many years," Bennett said.

"We thank her for her remarkable contribution to the organization, her unwavering dedication to the RAS, and in particular all she has done for the RAS Foundation and the everlasting legacies she has created." ●



# Hogging the Spotlight!

Gumshire Pork's remarkable wins at the 2024 Show

**O**n any given day you'll find husband and wife, Shaun & Amy Blenkiron, together with Shaun's parents, Michael and Margaret, tending to their property, animals and produce. This is their livelihood and their love.

Located in the serene northeast corner of the Barossa Valley, South Australia, Gumshire Pork cares for 300 sows and their offspring, managed within deep litter eco-shelters blending indoor and outdoor environments.

Gumshire Pork stands as a two-generation pioneering family farm, dedicated to high quality and welfare pork production.

*"We started showing pigs when I was about 12-13 yrs old, with the goal to breed*

*good pigs for Shows, and progressed to marketing the specific breed of Hampshire for meat. We want to put consistent, quality pork on the table for other families."*

—Shaun Blenkiron, Owner, Gumshire Pork

## SUPERIOR LIVESTOCK MANAGEMENT

Remarkably, 80% of Australia's Hampshire pigs are retained at Gumshire Pork, a heritage breed renowned for its superior meat quality. The Gumshire family's ethos underscores their unwavering dedication to animal welfare and sustainable practices, and at the heart of their success is their meticulous livestock management.

- **Sustainable Farming Practices:** Gumshire Pork employs sustainable farming techniques that minimise environmental impact while maximising animal welfare. This includes rotational grazing, organic feed and the use of renewable energy sources.
- **Animal Welfare:** Pigs are raised in spacious, stress-free environments that allow for natural behaviours. This focus on animal welfare not only ensures healthier livestock but also results in higher quality meat.
- **Selective Breeding:** By carefully selecting breeding pairs, Gumshire Pork ensures that their pigs possess desirable traits such as robust health, excellent growth rates and superior meat quality.

## EXCELLENCE IN PORK PRODUCTION

As suppliers to diverse markets, the Gumshire Pork family's commitment extends beyond the farm with active involvement in the Australian Pig Breeders Society and community initiatives that highlight their leadership in ethical, eco-conscious farming and agricultural education. This is where their expertise in the supply chain truly shines.

- **Quality Control:** Every step of the production process is closely monitored to ensure the highest standards of quality. This includes stringent hygiene practices, regular health checks and thorough inspections.
- **Innovative Processing Techniques:** Gumshire Pork utilizes state-of-the-art processing techniques that preserve the natural flavours and textures of the meat. This includes methods such as dry aging and artisanal butchery.
- **Product Range:** Their product range includes a variety of cuts and specialty items, all crafted to meet the discerning tastes of their customers. From succulent roasts to gourmet sausages, each product reflects their dedication to excellence.

## INTEGRATION AND INNOVATION

What truly sets Gumshire Pork apart is their ability to seamlessly integrate these two ends of the supply chain. This integration is marked by:

- **Traceability:** Every product can be traced back to its source, providing transparency and assurance to consumers. This traceability is a key component of their quality assurance program.
- **Research and Development:** They invest in ongoing research and development to innovate and improve their practices. This includes exploring new sustainable farming methods, developing new product lines,

and enhancing processing techniques.

## EXCELLENCE IN SYDNEY ROYAL EASTER SHOW LIVESTOCK COMPETITIONS

Gumshire Pork's success began in livestock competitions where their Hampshire heritage-breed pigs stood out. Their meticulous breeding and nurturing practices have resulted in pigs that not only meet but also exceed industry standards, earning them top honours. Over the past years, Gumshire Pork has racked up 25 livestock wins at the Sydney Royal Easter Show, taking home ribbons for categories including Champion Sow, Supreme Exhibit, Most Successful Exhibitor, and even the coveted The AF Gray Memorial Perpetual Trophy, donated by The Australian Pig Breeders Association Limited (NSW Branch) for the Most Successful Breed Exhibitor.

## TRIUMPH IN SYDNEY ROYAL FINE FOOD COMPETITIONS

The accolades didn't stop at livestock. Gumshire Pork also excelled in the Sydney Royal Fine Food produce competitions, where their pork products were recognized for their superior taste and quality. Taking home 2 gold medals, one for their White Pork Loin and one Champion Pork gold in the Branded Meat competition for their Hampshire Pork Loin.

## RECOGNITION AND IMPACT: 17TH ANNUAL PRESIDENT'S MEDAL AWARD FINALIST

Gumshire Pork's ability to excel at both ends of the supply chain, from livestock to fine food, not only earned them Sydney Royal medals but also a place as a finalist in the 17th Annual President's Medal award competition. This recognition highlights their role as a leader in the industry, setting benchmarks for quality, sustainability and innovation.

*"Winning at the Sydney Royal has expanded our recognition beyond just our own backyard. Because of our wins last year, our products have moved through the Adelaide supply chain, and we have secured new wholesalers who want quality pork and who market to top end restaurants."*

*"Our Sydney Royal wins also helped us to catch the spotlight of the industry body, Australia Pork Ltd (APL), who sent several representatives of the APL to the President's Medal Award Dinner to support us. Margo Andre, CEO of APL, is our 'big boss', so to have her support and backing is pretty cool."*

*"I highly encourage other producers to enter the Sydney Royal competitions, it is the pinnacle, it doesn't get any bigger than Sydney!"*

—Shaun Blenkiron, Owner, Gumshire Pork



## OUTSTANDING RESULTS

Gumshire Pork's success story is a powerful example of how a holistic approach to farming and production can lead to outstanding results. By excelling at both ends of the supply chain, Gumshire Pork is not only producing exceptional pork products but also contributing to the future of sustainable agriculture in Australia.

This is what the RAS and Sydney Royal competitions are all about. It is a privilege to champion Gumshire Pork as a model for what sustainable, eco-friendly, supply chain farming and fine food products can be.

## Follow Gumshire Pork on Facebook & Instagram:

[www.facebook.com/Gumshirepork](http://www.facebook.com/Gumshirepork)  
[www.instagram.com/gumshire\\_pork](http://www.instagram.com/gumshire_pork)

**With a reputation for high-quality products, Gumshire Pork takes pride in delivering exceptional pork, aspiring to make it everyone's preferred protein.**



# Celebrating Leadership & Legacy

60+ years empowering rural women

**M**entoring programs at rural, regional and remote agricultural shows help young women develop leadership skills, enabling them to take on significant roles, strengthen their communities and become ambassadors for rural Australia.

Increasingly, women are key decision-makers in farm businesses and community activities. Fostering, mentoring and empowering them leads to stronger, more resilient communities.

## THE LAND SYDNEY ROYAL AGSHOWS NSW YOUNG WOMAN COMPETITION

Established in 1962, the Royal Agricultural Society of NSW's Young Woman program plays a significant role, providing participants with opportunities for personal and professional development.

Young Woman participants gain insights into the agricultural industry, develop public speaking and leadership skills, and build networks with other like-minded women. This experience not only benefits them directly but also has a ripple effect in their communities as they return home with new skills and perspectives that can drive positive change.

## SUPPORTING REGIONAL SHOW SOCIETIES—CONDOBOLIN'S INAUGURAL PEARL PICNIC

In August this year, the RAS was delighted to support Condobolin Show's inaugural Pearl Picnic. Celebrating the 60 year anniversary of Condobolin's Young Woman program, the picnic was organised by former The Land Sydney Royal AgShows NSW Young Woman competitors, Florance McGufficke and

Lyndsay Douglas.

Among the attendees at the Pearl Picnic was Dianne Cooney (now Williams), the first Condobolin Showgirl who went on to represent the town in the same year for the State level of the competition, held at the Sydney Royal Easter Show in 1964.

Amy Clements of Channel 7 News covered the event with a heartfelt piece, highlighting this milestone as a testament to the enduring impact of the Young Woman initiative.

Dianne reminded viewers that "it's not a contest for people who can sing and dance and kick up their heels—that's got nothing to do with it." Rather, as Amy Clements reported, it's about "envisioning a brighter future for the generations to come" where communities "rally behind mothers, daughters, sisters and friends". ●

"The Young Woman competition is about championing the future leaders of our communities." Florance McGufficke, 2023 Winner.

WORDS ELIZABETH A NIXON JD

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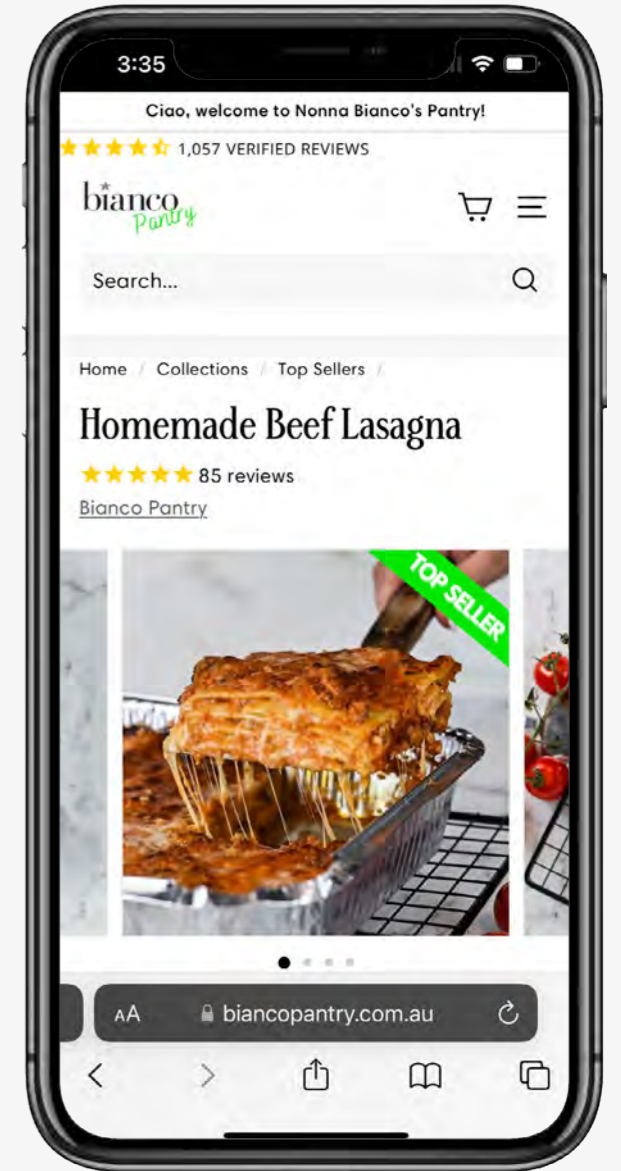
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# What's on

AT SYDNEY SHOWGROUND | SYDNEYSHOWGROUND.COM.AU

Get ready for an unforgettable experience at Sydney Showground! This iconic venue is set to host a series of spectacular events that promise to captivate and entertain visitors of all ages. From thrilling music festivals and performances to virtual expeditions and engaging expos, there's something for everyone to enjoy. Mark your calendars and prepare for an adventure like no other. Don't miss out on the excitement—join us at Sydney Showground and be part of the magic!

## HORIZON OF KHUFU OPEN NOW!

The Pyramids of Egypt have arrived in Sydney for the first time ever! This revolutionary, immersive expedition takes you back to the golden age of ancient Egypt, allowing you to explore the depths of the iconic pyramids, decipher hieroglyphs, relive the reign of King Khufu, and more.

## DINOS ALIVE OPEN NOW!

Go back millions of years to a land ruled by giants! This immersive experience in Sydney brings you face-to-face with the

fearsome and spectacular dinosaurs that dominated the animal world for 140 million years.

## PALM TREE MUSIC FESTIVAL (18+)

FRIDAY 6 DECEMBER

Sunsets, good vibes, and epic beats. Palm Tree Music Festival returns in 2024 to provide the soundtrack to your perfect summer! Bringing the vibrant energy of tropical getaways, Palm Tree's lineup includes The Chainsmokers, Alesso, Gryffin, Austin Milz, Daya and more.

## SYDNEY THUNDER SEASON

**Sydney Thunder v Sydney Sixers,**

7:15pm, Saturday 21 December

**Sydney Thunder v Melbourne Renegades,**

7:15pm, Monday 30 December

**Sydney Thunder v Hobart Hurricanes,**

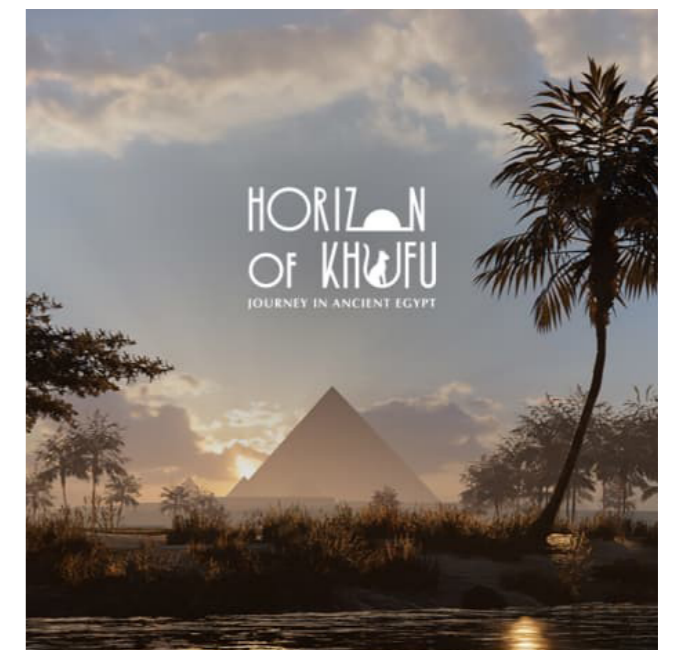
7:15pm, Wednesday 8 January

**Sydney Thunder v Perth Scorchers,**

7:30pm, Monday 13 January

## ODDITIES & CURIOSITIES EXPO

SATURDAY 21-SUNDAY 22 DEC.



For the lovers of the strange, unusual and bizarre; this expo features vendors with all things weird. Find items such as spooky art, bones, antiques, vintage items and much more.

## DREAMSTATE (18+)

SATURDAY 8 FEBRUARY

Dreamstate Australia is BACK and BIGGER than ever with a STACKED line up of trance and techno across two stages! Don't miss favourites such as Above & Beyond, Billy Gillies, Indira Paganotto, MaLo B2B Ben Nicky, and so many more.

## PBC BABY EXPO

SATURDAY 1-SUNDAY 2 FEBRUARY

Australia's largest early parenting event returns in February! The PBC Baby Expo showcases big brands, best prices, expert talks and classes from our resident midwife and parenting professionals, plus all the latest innovations, all under one roof.

## GREEN DAY, THE SAVIORS TOUR

MONDAY 3 MARCH

Global rock superstars Green Day—Billie Joe Armstrong, Mike Dirnt and Tré Cool, return to Sydney on the Australian

leg of their global stadium tour—The Saviors Tour, presented by Live Nation and Triple M.

## EVERYTHING ELECTRIC

FRIDAY 7-SUNDAY 9 MARCH

The world's No. 1 home, energy & electric vehicle show returns to Sydney in March. Packed with visitor attractions, live expert-led panel discussions as well as scores of companies displaying home energy products and EVs. PLUS, the largest EV test drive experience and display of EVs available on the market. ●



# COMMUNITY BBQ

Held in Honour of Their Majesties  
King Charles III and Queen Camilla  
October 2024, Parramatta, NSW







*“It is a real pleasure to have the chance to try this produce but also crucial to meet the people who make it happen, working tirelessly in all seasons and all weathers, and developing an intimate understanding of the importance of caring for nature and making it part and parcel of their endeavours.”*

**KING CHARLES III**

21 OCTOBER 2024, COMMUNITY BBQ, PARRAMATTA, NSW

Pictured: Sydney Royal Fine Food winners exhibiting at the Community BBQ.

