

















The Society is published by the Royal Agricultural & Horticultural Society of South Australia three times per year in April, August and December. Advertising queries, story ideas and contributions are welcome - please email them to Kirrilee Hay khay@adelaideshowground.com.au or Michelle Hocking mhocking@adelaideshowground.com.au





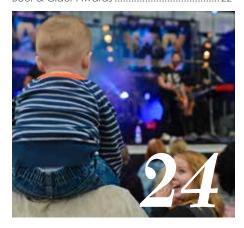






ROYAL ADELAIDE SHOW

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Guest US Judge for Wine Show21	
OTB Masterclass21	



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FROM THE PRESIDENT

There's excitement in the air at the Adelaide Showground with the Royal Adelaide Show just weeks away. Planning the Show is a year-long exercise however activity really steps up from mid-year, when staff, councillors and committee members work hard to ensure everything is in place for another great event.

The Royal Adelaide Show will have a strong national flavour this year, with the RA&HS hosting four national competitions - the National Young Judges Championship, National Farriers and Blacksmiths Championship, National Junior Grain Judging, and National Junior (Dog) Handlers Championship. Attracting top-quality entrants from across Australia and, in some cases, New Zealand, these exciting events will not only shine the spotlight on the Adelaide Show, but will provide a strong drawcard for visitors.

Last month the Society staged the Royal Adelaide Beer and Cider Awards, which were presented at the Adelaide Beer & Barbecue Festival at the Showground. The Awards attracted a strong field of entries in all classes, and it was great to see South Australia's own Coopers, plus many smaller boutique producers, recognised at the Awards. Show-goers will be able to sample some of the medal-winning beers at special Beer and Cider tastings in the TasteSA Pavilion during the Show.

Just as organising the Show is a year-round job, so too is maintaining and improving our wonderful venue, the Adelaide Showground. We are always looking for ways to improve the site - such as the redevelopment of the Northwest precinct last year - and in 2018 have given the Kingsway a facelift, the first time since it was established in 2006. Offering a range of international foods and ample seating, the Kingsway has become a popular spot for show-goers to get a bite to eat as they listen to local musicians and watch the Show pass by.

I'm also looking forward to seeing the new Show Society Education Foundation video vignette, which will be launched at the Royal Show Official Luncheon. Featuring donors Charlie and Julie Downer and two recent scholarship recipients, the video will highlight the importance of the Foundation and encourage future donors.

Finally, I wish everyone an enjoyable Royal Adelaide Show and look forward to seeing many of you during the ten-day Show period.

Rob Hunt

President, RA&HS SA Inc

Rob Dkurk

SOUTH AUSSIE STUDENT WINS NATIONAL MERINO CHALLENGE

Over 120 students from five states enjoyed a weekend of wool industry education, skills and networking at the 2018 National Merino Challenge (NMC) held at the Adelaide Showground on May 19 and 20.

Now it its sixth year, the NMC has introduced more than 600 secondary and tertiary students to wool industry knowledge and skills while also introducing them to a network of wool industry professionals.

Designed to give young people an understanding of the career opportunities within the sheep and wool industries, the NMC delivers basic skills of appraisal using both traditional and modern methods.

NMC project manager Ben Watts said the National Merino Challenge has established itself as a leading education program for students interested in a career in the wool industry, and continued to grow strongly because it delivered what enthusiastic young people wanted.

"It was great to see the eagerness and energy of the students so keen to learn about wool which is a credit to them and their teachers. The NMC is also fortunate to receive tremendous support from this great industry."

During the two-day event, students were introduced to and then assessed on their skills across a wide range of areas such as feed budgeting, condition scoring, breeding objectives, wool harvesting together with the commercial assessment and classing of animals and fleeces.

Australian Wool Innovation (AWI) Sheep Industry Specialist Stuart Hodgson said the NMC is an example of the strong focus on education at AWI which is helping train the next generation of woolgrowers and wool specialists.

"It takes an enormous effort from a large team of people to run the NMC, and we have a great NMC organising committee supported by AWI staff to make this a success."

South Australian students performed well at this year's NMC, with Laura Hall from Cummins Area School named Champion in the Secondary Division Awards. Angus Tomney, from Cleve Area School, won Third Place and was named Top Performer in the Production Section, while fellow Cleve student Mackenley Harradine won the Top Performer in Breeding Section title.

The Tertiary Division was dominated by the University of Tasmania's Tasmanian Institute of Agriculture. Their students took out the first and second prizes, as well as the Champion Team title, Top Performer in Production and Winning Trainer.

The 2018 NMC was supported by the Show Society Foundation, Landmark, Government of South Australia, Australian Wool Network, Rodwells, BankSA, Merino SA, Australian Association of Stud Merino Breeders, Elders, Australian Wool Education Trust, Techwool Trading, Michell, Fox & Lillie, Career Harvest.

For information on NMC 2019 in Sydney, visit www.wool.com/NMC





NMC Secondary School Division Finalists: (L-R) Caitlin Watts, Molong Central School, Laura Hall, Cummins Area School and Angus Tomney, Cleve Area School, with Mackenley Harradine, Cleve Area School











The cat competition has a long and varied history at the Show, with the first feline exhibited 110 years ago.

And though cats haven't been shown continuously since that time, they have become a well-loved part of the Show.

According to the RA&HS Archives, the first cats were exhibited at the Adelaide Show in 1908 in two classes - Persian and any other species. In 1947 the cat section was cancelled due to lack of interest, and wasn't reintroduced until 1961. In 1964 unregistered, non-pedigreed cats were allowed to enter however the cat section was, once again, cancelled in 1973 and didn't recommence until 1982.

Today, the cat competition attracts over 800 entries each year, with breeders from across Australia aiming for a coveted blue ribbon.

Cat competition judging takes plae in the Pet Centre (lower level) each day of the Show, starting at 9.30am.





Top Image source: State Library of South Australia PRG 280/1/39/439



DO YOUREMEMBER?

Have you ever wondered what happened to the Penfold's Bottle which was situated at the front of Hamilton Hall (formerly known as the Hall of Industries) at the Adelaide Showground?

The distinctive and prominent bottle was used as a meeting place by many show-goers but fell out of favour and was rescued from a rubbish tip in the Barossa in the 1960s, later taking pride of place in a private front garden in

Nowadays, the bottle sits outside the Roseworthy Hotel. Constructed of fibreglass, it has been repainted periodically and has new labels attached. The bottle lies on its side supported by iron framework and a small motor is used so that 'wine' continuously pours into a nearby glass. It has also been used as part of the Barossa Vintage Festival Parade.



The Arvhices are open daily during the Show from 9am to 5pm. For more information please contact Marilyn Ward. (08) 8210-5218













School and university students from South Australia, New South Wales, Victoria and Tasmania attended this year's SA Sheep Expo at the Adelaide Showground from April 18 to 20.

Now in its third year, the expo is designed to encourage the next generation to engage in the sheep industry by promoting opportunity, understanding and knowledge.

Inspired by the highly successful SA Junior Heifer Expo, the SA Sheep Expo provides an education forum for young sheep enthusiasts aged 12 to 23 years and enables them to build their knowledge and identify pathways to further careers in areas of the sheep industry.

This year's event, which focused on the ram, included sessions on ram health, marketing and ringcraft, and handling tips. Participants also attended seminars on Junior Judging, including what to look for when judging and assessing meat and wool sheep; shearing and wool handling, wool processing, genetics and nutrition, including the feeding requirements for optimal ram performance.

Attendees also participated in an interactive Careers Panel, and attended presentations on breed societies, auctioneering, low stock stress handling and commercial sheep selection.

The event was sponsored by Australian Wool Innovation, SA Sheep Industry Fund, Show Society Foundation, Sheep Producers Australia, Elders Rural Services, University of Adelaide, Landmark Operations, Lawral Park Prime SAMM plus many other industry organisation and members.

The 2019 SA Sheep Expo will focus on Lambs and Technologies and will be held April 15 to 17.

EXPO WINNERS

JUNIOR Age Group Winner Brett Smith

INTERMEDIATE Age Group Winner
Jack Walker

SENIOR Age Group Winner Emily Webb-Ware

JUNIOR HANDLERS:

Junior 1 Winner

sponsored by BizBoost - web, design, print Ben Pearce

Junior 2 Winner

sponsored by Sheep Producers Australia Harrison Wall

Junior 3 Winner

sponsored by Landmark Stud Stock Brett Smith

INTERMEDIATE HANDLERS:

Intermediate 1 Winner

sponsored by Lawral Park Prime SAMM Erin Doualas

Intermediate 2 Winner

sponsored by Stock Journal Olivia Cross

Intermediate 3 Winner

sponsored by Superior Selections Lachlan Thomas

SENIOR HANDLERS:

Senior 1 Winner

sponsored by Elders Erica Grant

Senior 2 Winner

sponsored by Show Society Foundation Emily Webb Ware

Senior 3 Winner

sponsored by Australian Wool Innovation Alan Lintern

SCHOLARSHIP WINNERS

Heiniger Learners Scholarship: Jack Walker Lawral Park Work Experience Scholarship:
Dana Louise Clutterbuck

Superior Selections Scholarship:Kate Bond

NATIONAL YOUNG JUDGES COMES TO ADELAIDE



See Australia and New Zealand's top young judges as they battle it out in the following events:

- National Beef Cattle Young Judges Championship
 5.30pm, Aug 31, Beef Cattle Judging Lawn
- National Beef Cattle Paraders' Competition
- 6pm, Sept 1, Beef Cattle Judging Lawn
- National Meat Sheep Young Judges Championship
 - 4.30pm, Sept 2, Sheep Pavilion
- National Poultry Young Judges Championship
 - 4.30pm, Sept 2, Poultry & Pigeon Pavilion
- National Dairy Cattle Junior Handlers Championship
 - 7pm (approx.), Sept 4 Dairy Cattle Judging Lawn
- National Merino Sheep Young Judges Competition
 - 12pm, Sept 6, Sheep Pavilion
- National Dairy Cattle Young Judges Championships
 - 3pm, Sept 6, Dairy Cattle Judging Lawn
- National Merino Fleece Young Judges Championship
 - 9am, Sept 6, Sheep Pavilion
- National Rural Ambassador Awards Sept 2



The Royal Adelaide Show will host the National Young Judges Championships in 2018.

Finalists from New South Wales, Tasmania, Western Australia, Queensland, Victoria and New Zealand will take on South Australia's home grown heroes in eight livestock classes, encompassing beef and dairy cattle, sheep and poultry.

The National Rural Ambassador Final, which recognises an emerging agricultural leader who is involved with the agricultural show movement, will also be held at the Adelaide Show, on Sunday, September 2.

South Australian finalists taking part include:

- Mason Galpin, Penola Beef Cattle Paraders
- Lachlan Grossman, Angaston Meat Sheep Judges
- Aron Quinton, McLaren Vale Poultry Judges
- Alexandra Thompson, Yorketown Beef Cattle Judges
- Bridget Liebelt, Meadows Dairy Cattle Handlers
- Casey Treloar, Victor Harbor Dairy Cattle Judges
- Thomas Fechner, Angaston Merino Fleece Judges
- Klay Smith, Cowell Merino Sheep Judges
- Sarah Hazel, Orroroo National Rural Ambassador

The chief executive of the Royal Agricultural & Horticultural Society of SA, Mr John Rothwell, said the Royal Adelaide Show was delighted to be hosting this year's National Young Judges Championships.

"These events attract rising agricultural stars from across Australia, and the standard of competition is extremely high," he said.

"The championships also help to promote the wide variety of job opportunities available in agriculture and encourage more young people to consider pursuing a career in primary industries."





Help select the 2018 Regional Showcase People's Choice Award Winner!

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FROM THE CHIEF EXECUTIVE

The countdown has well and truly begun to the 2018 Royal Adelaide Show. From the competitions and agricultural displays, to the fun of the Carnival area and excitement of the Showbag Hall, this year's Show is shaping up to be another great event.

I'm particularly pleased this year with the Entertainment program we have on offer, which really does have something for everyone. Featuring a combination of old favourites and new headline acts, the diverse range of entertainment on offer is a major highlight of the Show.

New in the Goyder Pavilion this year is Lights - Camera - Action! - a tribute to the movies, particularly the era of old Hollywood glamour. This extravagant successful Goyder productions, including Tinker Tailer and Postcards, and is shaping up as a must-see performance. Also in the Goyder is the Mid-Show Kids' Entertainment program, which has been hugely successful in attracting young families to the Show on our less busy days. This year's we've pulled The Smurfs Enchanting Village to the Kids Carnival.

Still on entertainment, the Main Arena program is shaping up as one of the Team D-Max Isuzu precision driving team, FMX freestyle moto-cross riders and the V8 Ute Challenge, finishing with a stunning fireworks display. Other Main World Cup drone racing - check the entertainment schedule on our website or in the Show Magazine for details.

include a turn around the Main Arena mid-Show. Hopping aboard the Show Train is a great way to take in the sights and sounds of the Show, so if you haven't taken a ride before, be sure to check it out.

Finally, on behalf of the staff at the RA&HS, I would like to thank all our supporters, volunteers, sponsors, the media and the South Australian public for their ongoing support of the Show. I look forward to seeing you there.

John Witheth

John Rothwell Chief Executive, RA&HS SA Inc





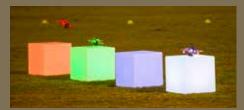








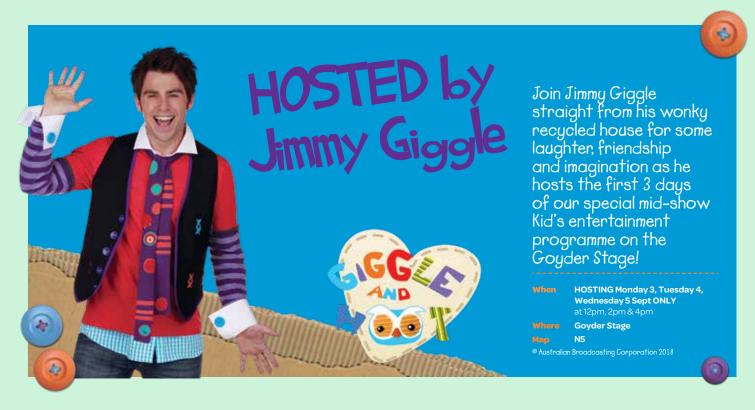




MID-SHOW KIDS ENTERTAINMENT!

Boys and girls who visit the Royal Adelaide Show on *Monday, Tuesday, Wednesday AND Thursday (3-6 Sept)* are in for a treat, with a host of favourites set to star in our new mid-Show kids' entertainment program.

The Smurfs Enchanting Village is also a new area for the 2018 show. Bring your camera for a photograph alongside fun life-size characters and the Smurf's very own mushroom houses! Parents can grab a cup of coffee in the outdoor alfresco cafe, while kids enjoy the free Smurf craft area, free screenings of The Smurfs movie on the big screen. There will also be appearances by Smurfette and Papa Smurf at various times throughout the day





PJ MASKS - MEET THE HEROES

PJ Masks – Meet the Heroes is a brand-new stage show experience, featuring Catboy, Owlette and Gekko. Learn what it takes to be a hero and a member of the PJ Masks team. In this interactive training session, everyone will not only have fun but will uncover the secrets of thwarting the night-time villains.

Sing, dance and perform the PJ Masks special superpower moves at this year's Royal Adelaide Show to discover the real meaning of being a hero!

When Monday 3, Tuesday 4, Wednesday 5,

Thursday 6 Sept ONLY at 4pm

Where Goyder Stage

Map N5

PJ Masks © Frog Box/Ent. One UK Ltd/Disney 2018













South Australia's most well-known mascots will compete at the 2018 Australian Mascot Games, now recognised as an official competition at the Show.

The event was introduced to the Main Arena in 2017 and was such a success that Show organisers have decided to make it a regular event.

One of the top contenders, and a popular competitor last year, will be Mr FruChoc.

"He's the life of the party and loves meeting people and taking selfies," a Robern Menz insider said.

"While he's not particularly aerodynamic, what he lacks in speed he makes up for in charisma. He's quite the competitive chocolate and has his sights set firmly on the top spot on the podium."

After celebrating his 2017 Mascot Games win, Charley Peanut is back in training with his sights set firmly on back-to-back titles.

"Charley is on a strict raw nut diet to help him shed a few kilos that he gained in the celebrations," a Charlesworth Nuts' insider told the Show Magazine.

"We have found him in the chocolate room a few times but now we force him to do ten push-ups anytime we see him eating something he shouldn't. His 'nut-rition' is back on track.

Joining Mr FruChoc and Charley Peanut will be the Show's own mascot, Wheaty McWheatface, plus a host of other characters.

The Mascot Games will be held on Sunday, September 9, 5.30pm on the Main Arena.







Artwork by Hugh Adamson

ARTISTIC TALENTS ON SHOW

Five of South Australia's most accomplished artists will be setting up their easels in locations throughout the Adelaide Showground at this year's Show.

The demonstration artists from the Royal South Australian Society of Arts will attend the Show from September 3 to 7, and show-goers are encouraged to watch them work.

Artist Hugh Adamson, who will demonstrate on Monday, September 3, in the Dog Pavilion, said he enjoyed interacting with the public whilst painting at the Show, especially the reactions of children who were often keen to find out more.

"For the Show, I have decided to paint some 'dogs on the beach' which are a successful theme I have painted in the past, and I think the animal theme is appropriate for the Show."

Attracting over 400 entries each year, the Royal Adelaide Art Prize is one of the largest art competitions in South Australia. Many talented artists enter the Prize each year, and their works are exhibited and for sale in the Goyder Pavilion throughout the Show.

See the Demonstration artists at work in various locations throughout the Royal Adelaide Show from Monday 3 to Friday 7 September.

ROYALSHOW ROUND-UP

As part of our new NightShift entertainment program, we're excited to anounce three new acts that will excite and delight the crowds nightly on the main arena. Culminating with the 90's Smash Hits RAA Fireworks, this year featuring the menacing Cirle of Fire and some explosive new effects, this year's Main Arena entertainment program is not to be missed. For more information on all of our entertainment offerings, please visit theshow.com.au or download THE SHOW APP from the App Store or Google Play.



RAPTOR VS. T-REX

Watch as these two prehistoric rivals go head to head on the Main Arena in this ultimate race track challenge. Drifting up dirt and getting air over jumps, hear their engines ROAR as they battle it out for glory.

Showing Fridays and Saturdays @ 7.30pm and Sunday 9 September @ 6.30pm

CAR SOCCER

It's soccer but not as you know it!

Every night at this year's Royal Adelaide Show, two teams will battle it out to become Adelaide's inaugural Car Soccer Champion.

To be held on the Main Arena, there's sure to be plenty of thrills and spills as six 'car players' kick a giant soccer ball towards their goal. Each team also has a goalie and they must defend their goal as best they can.

The player cars will be on display during the day and show-goers will have the chance to personalise their favourite team's car bonnet with chalk.

Showing Nightly @ 7.15pm except for 8.15pm Fridays and Saturdays.





MOWING THE MAIN ARENA

Ever wondered how fast your family's lawnmower could go?

Or thought it would be fun to race the neighbours? The South Australian Lawn Mower Racing Association (SALMRA) will be racing (when?) on the Main Arena so cheer and enjoy the thrills of this unique, friendly and cost-effective motorsport.

Showing Fridays and Saturdays @ 7.15pm and Sunday 9 September @ 6.15pm

One of the most popular exhibitors in the TasteSA Pavilion at the Show, Kytons, is celebrating a major milestone in 2018.

The South Australian company - renowned for their delicious lamingtons, hot cross buns and other baked goods - is celebrating 80 years with the introduction of a 'make your own' lamington kit that will be sold at the Show.

The kit contains, sponge cake, dry chocolate mix and coconut to give everyone a chance to try their hand at making lamingtons at home.

The kit also recognises the way Kytons' lamington fundraising drives were run in the 1980s, with groups supplied with trays of sponge cake, a giant ruler, serrated knife, powdered chocolate dip and a bucket of coconut, and then having to make their own lamingtons.

Kytons will also be selling packs of mini lamingtons for the first time ever at the Show, after they were launched earlier this year, as well as regular lamingtons, waffles and Christmas products.

All of Kytons products are made at their factory at Edwardstown, where the public can also buy Kytons goodies direct at the Kytons retail store.

Visit the Kytons stand during the Royal Adelaide Show in TasteSA, located in the Foodland Pavilion



Images courtesy of Kytons Bakeries





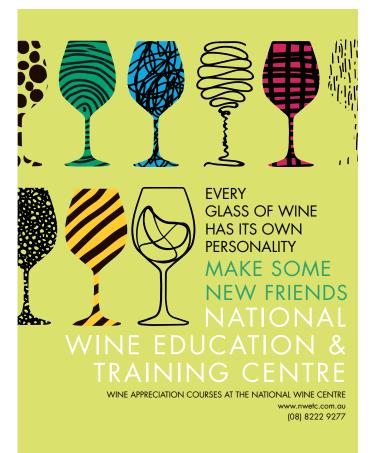


STEP RIGHT UP!

Don't miss the Official Showbag Guide, daily Show results, exclusive offers and all of the colour from this year's Royal Show.

The Advertiser, Sunday Mail and Messenger are proud supporters of the Royal Adelaide Show.

Pick up your paper daily or subscribe at **advertiser.com.au/subscribe**





A WHIMSICAL ADVENTURE @ THE MOVIES

Get ready for an amazing experience as the 2018 Royal Adelaide Show presents Lights - Camera - Action! - an awesome entertainment extravaganza that will take show-goers on a whimsical adventure at the movies.

The production will follow the slapstick antics of our very own bubbling movie director and his acrobatic crew as he creatively brings to life his artistic interpretation of ten well-loved movie genres, live on stage.

With a cast of over 20 dancers, acrobats and speciality sight acts, the 30-minute show will combine vibrant music and special effects to take the audience on an imaginative journey through the world of movie makebelieve.

It's the ideal show for anyone who ever pretended to direct their own movie as a child, or who acted out their favourite fantasy from the movies, providing the audience with the chance to get a glimpse behind the camera.

Lights - Camera - Action! is another in the successful series of productions brought to life exclusively for the Royal Adelaide Show by South Australian artistic director Shane Wilson.

Although most of the content of this new show is still under wraps, Shane said: "Lights - Camera – Action! will be a fantasy styled musical production that reflects the magical spirit that every child and those young at heart experience when going to the movies".

"It will be a fast-paced kaleidoscope of colour, movement and vivacious sound, incorporating Australia's finest dancers and speciality performers in a collage that will be produced to impress."

A sneak peek of the show suggests the audience will experience big production numbers that will represent movie genres such as Science Fiction, Fantasy, Horror and Romance, with amazing music and unique choreography bringing each movie genre to life.

"As the show unfolds this enchanting adventure will portray a unique perspective from both behind and in front of the camera," Shane said.

The show will be choreographed by Adelaide's own Rhys Bobridge (series one of So You Think You Can Dance Australia), and will include cutting-edge digital effects and stunning bespoke costumes produced by Adelaide costumier Yvonne Kuhn.

Royal Adelaide Show general manager Michelle Hocking said Lights - Camera - Action! would be a major drawcard in the Goyder Pavilion, bringing a touch of old-school Hollywood glamour to the Show.

"The theatrical and musical performances we have staged in the Goyder Pavilion over the past few years have been a huge hit with show-goers, and I'm sure this one will be no different," she said.

Lights - Camera - Action! will be performed on the Goyder Stage daily at 11am, 1pm, 3pm and 6pm

ROSEWORTHY VET STUDENTS LEND A HAND

Final year veterinary science students will once again get the chance to put their skills to practice at the Royal Adelaide Show this year.

The Production Animal Health Centre and Equine Health and Performance Centre from the University of Adelaide's Roseworthy campus, School of Animal and Veterinary Sciences, is once again providing vets and students for animal vetting for the duration of the Show.

Production final-year students participate as an elective rotation group with veterinarians providing clinical services to sick or injured animals, providing a valuable learning experience for students as they transition to become qualified practising veterinarians.

Students also have the opportunity to interact with other agricultural aspects of the Show and to network with industry and Production animal groups. It's also a great opportunity for the team to talk about the great facilities at Roseworthy with horse and farm animal owners.

A fully stocked Production and Equine ambulatory vehicle will reside at Adelaide Showground for the entire event, providing medications, equipment and resources for treating clinical cases. Veterinarians and students are accommodated within the Showground facilities providing immediate veterinary attention to valuable show animals.

The Clinical Lead Veterinarian for Production, Dr Peter Howard, will head up a team of Production veterinarians and final-year veterinary students throughout the Show, rotating through a 24-hour roster. Staff will provide veterinary services from the time animals arrive and are settled in to their facilities until they leave for the journey home, as Production animals that are transported can demonstrate clinical signs of stress and illness, so the team will be there to deal with these cases.

Dr Olivier Simon is leading the equine service for the University of Adelaide, partnering with Morphettville Equine Clinic - Horsemed SA staff to provide a veterinary service to the equine fraternity from 8.30am to 5pm daily. Purpose-stocked Equine ambulatory vehicles will provide clinical resources to treat a variety of issues.

For more information on the services offered visit adelaide.edu.au/vet









Images courtesy of the University of Adelaide





PETER'S SHEAR LOVE OF THE ROYAL ADELAIDE SHOW

From beginning wool-class training in 1968, to compering the popular shearing demonstrations, the Show has long been a part of Peter Conrick's life.

While the Riverland-based farmer handed over the microphone to Colin Loffler last year, Peter can still be found helping around the Old Ram Shed for the five daily shearing demos.

"In all my time doing it, five times a day, there are always 50 to 60 people there watching," he said.

"When it started it was only meant to go for three years but 15 years later and it's still going."

As well as showing wool and cattle since the 1970s, Peter has been involved with the Adelaide Show on a voluntary basis annually since 1990, beginning in an area of the Show one may not expect.

"I started doing work at the Showground for the Australian Wool Corporation, who used to put on the fashion parades," he said. "I'd be backstage making sure all the zips were done up, it was not a bad job!"

When the fashion parades were in danger, Peter was part of a group that worked tirelessly to ensure they would still run, and the fashion parades found new life in promoting finished wool products.

"It was a lot of hard work to keep it alive, but worth it," he said.

Peter is also a steward for wool and for his favourite part of the Show, the Royal Adelaide Beer and Cider Awards.

"It's my favourite part but I like the whole Show, I make a point of looking around at everything."

Between his voluntary work, Peter still finds the time to enter his wool, something he has done for four decades.

"I've never won a broad championship ribbon but I've had lots of firsts and seconds," he said.

"It would be good to win a broad ribbon, it's always lots of fun trying."

One of Peter's latest projects is his involvement in the restructuring of the wool industry TAFE course, which includes an increase in the number of units completed by students.

"This was a three-month project with TAFE reassessing, rewriting and reviewing the old units to make sure they were up there with industry standard," he said.

"The new course offers training for more specific units to each area. A group of industry experts are doing on the job training to get you out in the sheds shearing and the written component can be done online."

He has been involved in many areas of the show in his 50 years but for Peter, there's one thing he loves above all else.

"It's great to meet up with friends every year at the Show," he said. "I know people from right across SA,through Wool Classing and working for the Australian Wool Corporation, so it's always nice to catch up with some of them."

Sheep Shearing demonstrations take place daily in the Old Ram Shed at 10am, 12pm, 1pm, 3pm and 4pm.



















SPONTANEOUS AND CREATIVE EXPRESSION AT THE SHOW

By Gary Schulz, Convenor: Junior Art, Craft & Design

A Drawing Station introduced in the Junior Art, Craft & Design area at the 2017 Royal Adelaide Show was a resounding success, providing young visitors with the opportunity to sit down and produce a drawing that we displayed with the 1400-plus entries from students aged from 5 to 20 years.

Over 100 young artists sat down for varying lengths of time and worked diligently on a drawing for display. It was fascinating to watch the facial expressions as the participants worked. Tongues moved in response to decisions. The noses wrinkled, the lips pursed, and the eyes sparkled. The smiles, the consternation and even the disappointment and emotions as the paper was crumpled and the drawing started all over again. Upon completion, the works were displayed, and the artists proudly posed while photographs were taken.

It was a pleasing to engage with parents, grandparents and caregivers whilst their charges set about making selections of media, and colours. What an inspirational experience to watch these young people produce works of great significance to them. The creative process is something we must foster and cherish. Some of the artists felt it necessary to explain what their drawings were about. One young girl explained the story of her drawing of a twisted and contorted cat: it was because the cat was leaping up to try and catch a fly.

In 2018 we will continue this initiative at the entrance to the Junior Art, Craft & Design display. The Drawing Station will open at random times daily during the Show. We aim at opening it once or twice in the mornings and the same in the afternoons.

In addition, this year we have included for the first time, opportunities for preschoolers to enter their work in the Junior Art, Craft & Design classes, with all entries receiving a Participation Certificate.

The Junior Art and Craft competition displays can be found in the Northern Corner of the Goyder Pavilion.





The Marshall Liberal Government, through the Department of Primary Industries and Regions South Australia (PIRSA), is proud to announce a new four-year partnership with the Royal Adelaide Show.

PIRSA has maintained a strong relationship with the Royal Agricultural Society of South Australia for many years, including a steady presence at the Royal Adelaide Show.

As South Australia's largest ticketed event, the Royal Adelaide Show provides an ideal opportunity for the State Government to showcase South Australia's primary industries and engage with industry to share their stories and educate the public on the importance of agriculture in South Australia.

This year, PIRSA will host 'Where Your Food and Fibre Comes From: South Australia's Primary Industries and Regions', located in the Farm Expo pavilion.

Over the ten days of the Royal Adelaide Show, guests can learn where their food and fibre comes from as they experience interactive displays and watch daily demonstrations from industry experts across sectors such as dairy, grains, livestock, wine, horticulture and wool.

The Minister for Primary Industries and Regional Development, Tim Whetstone, said the Royal Adelaide Show also provides a valuable opportunity to support youth in agriculture.

"This year the State Government is supporting the Rural Ambassador Program, which has been running for 21 years, and the National Young Judges competition held in Adelaide every eight years," Minister Whetstone said.

"PIRSA has supported the Rural Ambassador Program for a number of years, and we have seen recipients of these awards, as well as the Young Rural Ambassador Award, make outstanding achievements in their communities through agricultural shows.

"The Championships, alongside the Rural Ambassador Awards, present an ideal time to recognise the next generation of farmers and youth in agriculture.

"I look forward to celebrating their success, along with the strength of South Australia's agricultural industries, at this year's Royal Adelaide Show."

As an avid jam maker, Minister Whetstone will also be entering his homemade jam in the Royal Adelaide Show hobby competition, encouraging others to enter and support our agricultural shows. In addition, Minister Whetstone has been a judge of the school science awards program at the show.

Visit the PIRSA stand during the Royal Adelaide Show in Farm Expo. Open daily until 7pm, Demonstrations take place daily 11am, 1pm and 3pm.



Like the Royal Adelaide Show on Facebook @RoyalAdelaideShow







ROYAL ADELAIDE SHOWN THE RIBBON MEMORIES BLUE RIBBON MEMORIES

A childhood fascination with the cookery displays at the Show, combined with the encouragement of her workmates, led Kim Adams to first enter the Show Cookery competition ten years ago.

"I can remember going with my Mum to the Royal Show when I was a child and the cookery section was always the first exhibit we would head to," she said.

"I can remember spending hours with my nose pressed onto the glass checking out everybody's entries whilst my Mum and I agreed or sometimes disagreed with the judging.

"I think my interest in entering the competition heightened after watching TV shows like Masterchef and The Great Australian Bake off. Also, I'd always bring in baked goods to the office and people would say 'you should enter those in the show' - so I did!"

It's a decision that paid off, with Kim winning several Blue Ribbons for her Anzac biscuits and cockles, and a second place for her Florentines. This year, she's decided to focus on her cockles.

"They (my workmates) were a bit disappointed I was only entering one category this year as it meant there's less left-overs for them to try," she said. "I always ensure that I've done a practice run and tinker around with techniques and timings to try and get the entry spot on.

"My twin boys Charlie and Henry (6) are also entering the Junior cookery section for the first time this year which is very exciting. I can't wait for them to enter and see their goods on display – it would be the absolute best if they win a ribbon."

Kim, who works as a sales manager for Nova Entertainment, which includes the Nova and FiveAA radio stations, says she has enjoyed cooking for as long as she can remember.

"My nanna was an unbelievable cook who immigrated to Australia from the Ukraine during the Second World War," she said. "I can remember watching her make traditional European dishes such as varenyky, cabbage rolls and pierogi. My Nanna and Grandpa grew a lot of their own fruit and vegetables in their backyard and they wouldn't waste anything so preserving was also a common occurrence in the kitchen.

"I can also remember spending a lot of time with my Mum in the kitchen. Being an 80's child it was the decade of the dinner party, so I can remember spending a lot of time in the kitchen with Mum as she meticulously read through countless Women's Weekly Cookbooks to compile the best three-course meal for their guests."

A long-time Show attendee, Kim says her family loves to watch the woodchopping and look at the animals.

















GUEST US JUDGE FOR WINESHOW

The Royal Adelaide Wine Show will welcome renowned US wine journalist Joe Czerwinski as guest judge in 2018.

The managing editor of Robert Parker Wine Advocate and reviewer for Australia, New Zealand and Southern France, Joe is well-known for his expertise as a wine judge and commentator, and will provide a valuable insight into the North

Joe grew up in New York's Finger Lakes and can remember visiting local wineries with his parents, but didn't catch the wine bug until he went to away to university. After graduating with degrees in Anthropology and Geography, and a brief stint in a Manhattan wine shop, he got a job in magazine publishing.

From 1999 through mid-2017, Joe moved through a succession of staff positions at Wine Enthusiast, ending as managing editor. He joined Robert Parker Wine Advocate in July 2017.

Joe took part in the latest edition of Penfolds Rewards of Patience, and followed that up with a complete vertical of Henschke's Hill of Grace. He's spoken at the Margaret River Gourmet Escape and Mornington Peninsula International Pinot Noir Celebration.

Joe lives in the New York City suburbs with his wife and two children. His hobbies include ice hockey—he's played since he was five years old—and fly fishing, a more recently acquired passion.

Wine enthusiasts who are keen to learn more about what makes a gold medal-winning wine should attend the new Taste of the Best Masterclass. To be held at 5.30pm on Friday, September 28 - before the regular Taste of the Best session opens to the general public at 6pm - the session will see participants taste several Gold and Top Gold-medal winning wines from the 2018 Royal Adelaide Wine Show, and hear from experts about the wine judging process,

TOTB MASTERCLASS



exclusive first look at some of the award-winning wines. The NWETC also conducts the Cellar Door Experience sessions in the Foodland Pavilion at the Royal Adelaide Show.

Limited to 20 people, the Taste of the Best masterclass will be conducted by experts from the South Australian Wine Industry Association's educational arm, the National Wine Education and Training Centre (NWETC), and will provide an

how wines are scored and how medals are decided and awarded.

A popular attraction at the Show for the past 14 years, the Cellar Door Experience runs daily at 1.30pm, 2.30pm, 3.30pm, 4.30pm and 5.30pm. They aim to provide an insight into SA wine regions, the styles of wine produced in SA, an introduction to mainstream and alternative varieties, as well as tips on how to taste wine and why wines may taste a certain way.

Wines are paired with South Australian cheeses at the 2.30pm session, while tasters at the 3.30pm session will get to sample charcuterie and cured meats.

A special Winning Wines session will be held daily at 5.30pm, where tasters will be treated to tastings of gold medal winning wines from the 2017 Royal Adelaide Wine Show, and will look at the wine judging process.

Attendees at the Cellar Door Experience can also go into the draw to win a NWETC Understanding Wine course for two people at the National Wine Centre, a seven-hour wine tour, or two tickets to Taste of the Best at the Royal Adelaide

Tickets and details for Taste of the Best can be found at thewineshow.com.au



HOPPYHOUR FOR ROYAL ADELAIDE BEER & CIDER AWARDS



South Australian beer stalwarts Coopers have taken home the top trophies at this year's Royal Adelaide Beer and Cider Awards (RABCA), presented on July 6at the Adelaide Beer & BBQ Festival at the Adelaide Showground.

RABCA Chief Judge Tony Jones said the Awards, run by the Royal Agricultural & Horticultural Society of South Australia, recognise the importance of Australia's \$7 billion beer and cider industry.

"This year's awards attracted 252 entries from 54 brewers of all sizes from across Australia and New Zealand, with all entries judged blind by an expert industry panel," Mr Jones said.

Coopers Sparkling Ale won the Champion South Australian exhibit and Most Outstanding Beer in Show titles, as well the Champion Reduced Alcohol Beer for their Mild Ale, Champion Other Lager for their Sapporo and Champion Traditional Australian Style Pale Ale for their Sparkling Ale.

Coopers were also named Champion Large Brewery, while Smiling Samoyed Brewery and Mismatch Brewing Company won the Small and Medium Brewery Awards respectively.

The Adelaide Hills' Lobethal Bierhaus took home both the Champion Pilsener and Champion Stout Beer Awards with their Bohemian Pilsner and Chocolate Oatmeal Stout.

Beer Garden Brewing from Port Lincoln also found success with the Cage Diver IPA (Champion India Pale Ale) and Section 49 Wheat Beer (Champion Wheat Beer). New entrants Boston Brewing Company (WA) also impressed the judges, winning the Champion American Style Pale Ale and Best New Exhibit classes.

Kangaroo Island Ciders won both the Best Cider in Show and the Best South Australian Cider exhibit with their Colony Cove Draught Cider, with Harcourt Pear Cider taking home Best Perry in Show.

Other award winners included West End Brewery Swan Draught (Champion Australian Style Lager), Fixation Brewing Company OBSESSION Session IPA (Champion Other Ale), Bridge Road Brewers Robust Porter (Champion Porter Beer) and Gulf Brewery Smoke Stack Rauchbier (Champion Hybrid Beer).

Members of the public can sample trophy and award-winning beers at the Cellar Door Experience during the Show.







- 1. MOST OUTSTANDING BEER IN SHOW, CHAMPION SOUTH AUSTRALIAN BEER EXHIBIT, CHAMPION LARGE BREWERY, CHAMPION OTHER LAGER, CHAMPION REDUCED ALCOHOL BEER, CHAMPION TRADITIONAL AUSTRALIAN STYLE PALE ALE Coopers Brewery Bettina Pickering, David Medlyn, Janie Zimmerman, Jon Meneses, Nick Sterenberg, Doug Stewart, Sheahan Rodrigo
- 2. BEST CIDER IN SHOW, BEST SOUTH AUSTRALIAN CIDER EXHIBIT Kangaroo Island Ciders Graham Jones & Justin Coates State Manager Winequip Adelaide
- 3. CHAMPION MEDIUM BREWERY Mismatch Brewing Company Owen Lyons, <u>Ewan Brewerton & Elise Fassina</u> - Sales & Marketing Manager - Fassina Liquor
- 4. CHAMPION SMALL BREWERY Smiling Samoyed Brewery Kate Henning, Simon Dunstone & Cory Chester Product Manager-Malt Bintani Australia
- 5. CHAMPION OTHER ALE, MEDIA CHOICE AWARD Fixation Brewing Company - Tom Delmont & Greg Warnest - District Manager SA — Food and Beverage - Ecolab
- 6. CHAMPION PILSENER, CHAMPION STOUT BEER Lobethal Bierhaus Rose Turnbull, Alistair Turnbull & Phil Caruso - Retail Development Manager -Independent Brands Australia

THE WINNERS

THE CCL LABEL MEDALLION For CHAMPION REDUCED ALCOHOL BEER

Sponsored by CCL Label
WINNER: Coopers Brewery Ltd - Coopers Mild Ale

THE CELLARBRATIONS MEDALLION FOR CHAMPION AUSTRALIAN STYLE LAGER

sponsored by Independent Brands Australia WINNER: West End Brewery - Swan Draught

THE CELLARBRATIONS MEDALLION FOR CHAMPION PILSENER

sponsored by Independent Brands Australia WINNER: Lobethal Bierhaus - Bohemian Pilsner

THE CCL LABEL MEDALLION FOR CHAMPION OTHER LAGER

sponsored by CCL Label WINNER: Coopers Brewery Ltd - Sapporo

THE CRYERMALT MEDALLION FOR CHAMPION TRADITIONAL / AUSTRALASIAN STYLE PALE ALE

sponsored by Cryermalt Australia
WINNER: Coopers Brewery Ltd - Coopers Sparkling Ale

THE ANDALE MEDALLION For CHAMPION AMERICAN STYLE PALE ALE

sponsored by Andale
WINNER: Boston Brewing Co. - Boondie

THE CRYERMALT MEDALLION FOR CHAMPION INDIA PALE ALE

sponsored by Cryermalt Australia WINNER: Beer Garden Brewing Pty Ltd - Cage Diver IPA

THE ECOLAB MEDALLION FOR CHAMPION OTHER ALE

sponsored by Ecolab WINNER: Fixation Brewing Company - OBSESSION Session IPA

THE ANDALE MEDALLION FOR CHAMPION STOUT BEER

sponsored by Andale WINNER: Lobethal Bierhaus - Chocolate Oatmeal Stout

THE AIR LIQUIDE MEDALLION FOR CHAMPION PORTER BEER

sponsored by Air Liquide
WINNER: Bridge Road Brewers - Robust Porter

THE ECOLAB MEDALLION FOR CHAMPION WHEAT BEER

sponsored by Ecolab
WINNER: Beer Garden Brewing Pty Ltd - Section 49 Wheat Beer

THE AIR LIQUIDE MEDALLION FOR CHAMPION HYBRID BEER

sponsored by Air Liquide WINNER: Gulf Brewery - Smoke Stack Rauchbier

THE SIMON FAHEY PRIZE FOR BEST NEW EXHIBIT

sponsored by Simon Fahey WINNER: Boston Brewing Co. – Boondie

THE CCL LABEL TROPHY For BEST CIDER IN SHOW

sponsored by CCL Label WINNER: Kangaroo Island Ciders - Colony Cove Draught Cider

THE ASHTON VALLEY FRESH TROPHY FOR BEST PERRY IN SHOW

sponsored by Ashton Valley Fresh WINNER: Harcourt Perry & Cider Makers P/L - Harcourt Pear Cider

THE BINTANI AUSTRALIA TROPHY For CHAMPION SMALL BREWERY (less than 2,000 hitr per annum)

sponsored by Bintani Australia WINNER: Smiling Samoyed Brewery

THE FASSINA LIQUOR TROPHY For CHAMPION MEDIUM BREWERY (2,001 hltr - 10,000 hltrs per annum)

sponsored by Fassina Liquor WINNER: Mismatch Brewing Company

THE CELLARBRATIONS TROPHY For CHAMPION LARGE BREWERY (greater than 10,000 hitrs per annum)

sponsored by Independent Brands Australia WINNER: Coopers Brewery Ltd

THE KINGS HEAD HOTEL TROPHY FOR CHAMPION SOUTH AUSTRALIAN BEER EXHIBIT

sponsored by Kings Head Hotel WINNER: Coopers Brewery Ltd - Coopers Sparkling Ale

THE WINEQUIP TROPHY FOR BEST SOUTH AUSTRALIAN CIDER EXHIBIT

sponsored by Winequip Adelaide WINNER: Kangaroo Island Ciders - Colony Cove Draught Cider

THE ORORA GROUP TROPHY For MOST OUTSTANDING BEER IN SHOW

sponsored by Orora Group WINNER: Coopers Brewery Ltd - Coopers Sparkling Ale

THE SHOW SOCIETY FOUNDATION TROPHY For MEDIA CHOICE AWARD

sponsored by Show Society Foundation WINNER: Fixation Brewing Company - OBSESSION Session IPA









SOUNDS ANDVIBES FOR ALL



A new music festival designed for families with children who are living with disability will be staged at the Adelaide Showground on December 1, coinciding with the International Day of People with Disability.

The Sounds and Vibes festival will be an accessible music festival for all, featuring elevated viewing platforms, Auslan interpreters, Chill-Out Zones, Guide and Assistant Dog-friendly areas, Hi-vis signage, a Silent Disco and lots of helpful volunteers.

Event organiser Ben Waechter, from Kyd-X, said his company was approached by a group of Adelaide parents looking for something special for their children, who are living with different disabilities, about a year ago.

"The event fits perfectly with our mission at KYD-X, which is to create opportunities for young people living with disabilities, so they can enjoy the experiences that others may take for granted," he said.

To be held in the Hamilton Boulevard, KYD-X will use the event as a benchmark to demonstrate to music promoters and festival organisers how events can be made accessible to all and how easy and cost-effective it can be.

"Whilst Sounds & Vibes is for people living with a disability, our ultimate goal is to ensure all music festivals are made accessible," he said.

"We chose the Hamilton Boulevard as it offers a mixture of flat paved areas for improved accessibility - and the trees and grassed areas give it a relaxed vibe."

For more information on the event visit facebook.com/KYDXSA

ANTIQUE FAIR RETURNS

Over 4000 people are expected to attend the Adelaide Antique Fair, on at the Adelaide Showground from October 19 to 21.

One of the most successful antique fairs in the country, this is the third consecutive year the Fair has been held at the Showground in the Ridley and Wayville Pavilions. Ninety dealers from South Australia and interstate will be showing their wares, and the National Trust and David Roche Foundation will be staging presentations. Attendees can also get their treasures appraised by Scammells for a gold coin donation, with all monies raised going to Lions Hearing Dogs

More information can be found at adelaideantiquefair.com













NEW and expecting parents can put away any pre-parenting worries when the Belly Baby Beyond Parenting Fair launches at the Adelaide Showground on October 13-14.

The new boutique fair offers mums and dads-to-be two days to peruse more than 80 local, regional and well-known brands and services for everything needed before, during and after the bump.

Organizer Aga Druchniak said the expo would feature carefully selected choices for the modern-minded parent.

"I wanted to create a more stylish and trendy fair the Adelaide mum or dad can come to and not feel overwhelmed," she said.

"I spoke to a lot of mums and asked their thoughts of previous baby expos and I kept hearing it was too busy, so the aesthetic for the Baby Belly Beyond Parenting Fair is a day for mums and dads to relax and see a unique range of products and services."

It isn't just for the new parents and babies though, with food, coffee and entertainment for the whole family, including a mummy/toddler fashion parade for the not so little ones.

"We are excited to have (former Australian netballer) Natalie von Bertouch on board to do cooking demos," Aga said.

"She is in the process of launching her eBook of easy and nutritious recipes for busy mums and dads.

"We will also have yogafusion Norwood doing pre-natal yoga demonstrations and Valco Baby and Angel Care Australia are two of the brands on board."

Belly Baby Beyond Parenting will be held in the Ridley Pavilion, offering indoor and outdoor areas.

"Having been an exhibitor at a few other expos, I've formed a positive relationship with the Showground," Aga said. "When I reached out, the support was incredible, all of my questions and emails were answered."

For details visit bellybabybeyond.com.au or follow the event on Facebook or Instagram.

















FARMERS' MARKET WORKS TO PREVENT PLASTIC

The Adelaide Showground Farmers' Market (ASFM) has been working hard to reduce the use of plastic at the market - in particular, single-use plastic bags.

All shoppers who sign up for market membership have been provided with a complimentary, premium quality re-usable shopping bag with their new membership since the early inception of the market. Now the market is working with stallholders on other initiatives to reduce its environmental footprint.

ASFM general manager Elaine Ratcliffe said market customers were recently encouraged to join the challenge and 'Choose To Refuse' single-use plastic during 'Plastic Free July'.

"Stallholders were offering customers new alternatives to single-use plastic bags with compostable and paper bags available and also butcher's paper to wrap products instead," she said. "The market also provided supplies of reusable farmers' market calico bags for stallholders to distribute with purchases."

Plastic Free July is a global movement designed to dramatically reduce plastic use and improve recycling, worldwide.

"Our customers were encouraged to use a soft plastics disposal bin at the market, and to participate in a bag exchange program where shoppers can drop off bags for reuse or pick up a bag if they have forgotten to bring one with them." Flaine said.

"The market continues to support stallholders in their efforts to ditch the single-use plastic bags and encourage customers to ask for alternative options. We also have re-useable produce bags and Keep Cups available for purchase."

The Adelaide Showground Farmers' Market offers local farmers and food producers from across South Australia the opportunity to sell fresh, seasonal produce direct to consumers. The market is open every Sunday, apart from during the Royal Adelaide Show, from 9am until 1pm. Entry is via the Leader Street entrance of the Adelaide Showground and free parking is available onsite for the first hour.

For more information visit www.adelaidefarmersmarket.com.au or follow them on Facebook: www.facebook/adelaidefarmersmarket











Events calendar highlights

September 2018

31 - 9: Royal Adelaide Show

22 - 23: Whole Life Expo

23: Gilles @ The Grounds

Life My Choice

28: Royal Adelaide Wine Show: Taste of the Best

October 2018

6: Native Plant Sale & Spring Expo

7: Gilles @ The Grounds

9 - 11: SciWorld

13 - 14: Belly, Baby and Beyond Parenting Fair

Living

19 - 21: Adelaide Antique Fair

21: Gilles @ The Grounds

26 - 28: SA Boat & Fishing + 4WD Adventure

November 2018

2 - 4: Supanova Comic Con & Gaming Expo

4: Gilles @ The Grounds

16 - 17: Adelaide Auto Expo

23 - 25: Bowerbird Design Market

December 2018

1: Sound & Vibes Music Festival

1 - 2: Gilles @ The Grounds

7 - 23: Santa's Wonderland

16: Gilles @ The Grounds

Weekly Events

Sunday: Adelaide Showground Farmers Market

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