



Royal Agricultural Society of NSW

Catalogue

Sydney Royal
Fine Food Show -
Aquaculture

22 March - 2 April 2024
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au

Sydney Royal
SINCE 1822





Royal Agricultural Society of NSW

From the President



The Royal Agricultural Society of NSW (RAS) and the Sydney Royal Easter Show (SRES) prioritise supporting and promoting the viable sustainability of our competitions.

By hosting, developing and improving our agriculture competitions, the RAS and SRES function as an influential force in the ongoing direction and development of a wide range of pursuits. We understand that while there is much family heritage, personal achievement and regional pride at stake in every judged section, the goal of every show, however big or small, is to provide a memorable and enjoyable experience that compels people to re-enter.

Sustainability, innovation and excellence are the key components that shape our competitions. The RAS knows this is what drives every exhibitor's pursuit of distinction as well. So, to all of our competitors and exhibitors, I offer you my sincere gratitude for being part of this mission. You are why Showgoers come back year after year!

I also extend a heartfelt Thank You to all our Judges, Officials, Stewards and volunteers who give so freely of their time and expertise. To our generous sponsors, Committee Members, Councillors, Breed Societies, and supporters—thank you! And also, to our valued staff, we wouldn't be able to do what we do, without you.

On behalf of everyone involved with the 2024 Sydney Royal Easter Show, Sydney Royal competitions, and the Royal Agricultural Society of NSW, I trust that you enjoyed your Sydney Royal experience.

I encourage you to join in the tradition of entering every year, and I look forward to seeing you again next year!

A handwritten signature in black ink, reading "John C. Bennett".

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

OFFICE BEARERS

HONORARY OFFICE BEARERS

Patron
Her Excellency the Honourable Margaret Beazley AC KC Governor
of New South Wales

Vice Patron
Mr M J Millner

OFFICE HOLDERS

President
Mr J C Bennett OAM

Vice Presidents
Mr D M Davidson
Ms A A Renwick
Dr M A Schembri

Treasurer
Dr S J Walker

BOARD MEMBERS

Mr J C Bennett OAM

Mr J Angus

Ms H A Badgery

Mr D M Davidson

Mr S J B Davies

Ms S P Evans

Ms A A Renwick

Mr S J Walker

Mr B E Gilmour, Chief Executive

OFFICE BEARERS

Mr G D Andrews

Mrs R Clubb AM

Mrs K Little

Mr A J Rayner

Mr J Angus

Mr S G Dadd

Mr A W Lucas

Mr R G Reid

Ms H A Badgery

Mr D M Davidson

Mr M A MacCue

Mrs K Reidy

Mr A P Barnes

Mr S J B Davies

Mr D F Macintyre

Ms A A Renwick

Mr L G L Batt

Mr J M Dorahy

Mr G W Mason

Dr M A Schembri

Mr J D W Bell

Dr E M Downes

Ms Y G McKenzie

Dr B D Sharpe

Mr J C Bennett OAM

Mr C J Eggleton

Ms L S Milan OAM

Mr G N Sharpe

Mr G Best

Ms S P Evans

Mr M J Millner

Mr J H Strong

Mr L B Bowtell

Mr J E Fairley

Mr G W Moore

Mrs S R Wakeford

Mr J G Bryson

Ms J M Forrest

Dr J Murphy

Mr S J Walker

Mr M J Bullen

Ms S A Hanlon

Ms D E Ovens

Mr H B White OAM

Mr J Byrnes

Ms S L Hannigan

Mrs M Paynter

Mr B J Wilson

Mr C P Carter

Ms E A Hastings

Ms R L Petrie

Ms C A Wythes

Dr R A Zammit

Chief Executive

Mr B E Gilmour

General Manager Finance & Administration

Mr R Lee

Auditors

Ernst & Young

As at 6 February 2024

TABLE OF CONTENTS

Message from the President	2
Office Bearers	3
Committee & Officials	5
Sponsors	6
Medal Awards	6
Media Release	7
Special Awards	8
Aquaculture Competition	10
Index to Exhibitors	10

DISCLAIMER

The information contained in this publication is for the purpose of providing information to our Exhibitors and Show patrons. The information is correct at the time of printing, however, the information may be subject to change or amendments. Please check our websites for the most recent up to date information. .

SYDNEY ROYAL EASTER SHOW - A DIVISION OF THE ROYAL AGRICULTURAL SOCIETY OF NSW (RAS) ABN 69 793 644 351

2024 SYDNEY ROYAL FINE FOOD SHOW

FINE FOOD COMMITTEE

Mr Lachlan Bowtell (Chair)

Ms Heidi Badgery	Mr Angus Barnes	Mr Michael Bullen
Mr Stuart Davies	Mr James Dorahy	Ms Sally Evans
Mr Geoffrey Mason	Ms Lyndey Milan OAM	Mr Hunter White OAM

HONORARY MEMBERS OF THE COMMITTEE

Mr Gerry Andersen OAM

INDUSTRY ADVISORS

Ms Tawnya Bahr	Ms Venessa Barnes
----------------	-------------------

STEWARD-IN-CHIEF

Mr Lachlan Bowtell

CHAIR OF JUDGES

Mr John Susman

CHIEF STEWARD

Mr Michel Peters

JUDGES

Mr Colin Barker	Dr Sue Bastian	Mr Martin Bosley
Mr PJ Charteris	Mr Corey Costelloe	Mr Jules Crocker
Mr Ian Lyall	Mr Bosley Mcgee	Mr Steve McOrrie
Mr Andy Myers	Mr Wayne O'Connor	Mr Anthony Zammit

ASSOCIATE JUDGES

Mr Sam Christie	Mr Stu Gregor	Mr Julian Lobb
-----------------	---------------	----------------

STEWARDS

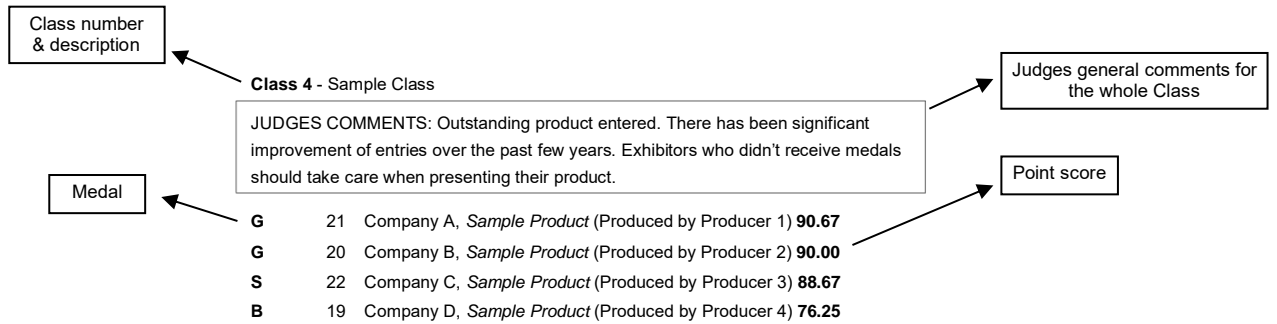
Mrs Grace Brennan	Ms Catalina Cuevas
Mrs Susan Healey	Mr Darren Waterson

SPONSORS

The Royal Agricultural Society of NSW gratefully acknowledges the below Sponsor of the Sydney Royal Aquaculture Competition

NSW Food Authority
Sponsoring the Aquaculture Competition

How to Read the Results Catalogue



LEGEND

- G** Gold
- S** Silver
- B** Bronze

Medal Awards

Medal Awards for all Competitions are determined by the Judges on the following scale of points:

- Gold** - Exhibits gaining 90.00 points and over;
- Silver** - Exhibits gaining 82.00 but less than 90.00 points;
- Bronze** - Exhibits gaining 74.00 but less than 82.00 points.

Sydney Rock Oysters celebrated at Sydney Royal Easter Show

Wednesday, 27th March 2024.

The Royal Agricultural Society of NSW (RAS) has today crowned Australia's best Sydney Rock Oyster with the South Coast's Tathra Oysters winning Champion Commercial Sydney Rock Oyster *Supported by the NSW Food Authority* at the Sydney Royal Aquaculture competition.

The announcement was made following a day of action-packed judging at the Sydney Royal Easter Show (the Show), where 30 entries, including 4 entries in the competition's brand-new Boutique Class, were judged by an expert panel.

Sydney Royal Aquaculture Chair of Judges, John Susman says the competition provides a unique opportunity for all producers to showcase their produce and yesterday's judging proved that Australian aquaculture is at the top of its game.

"We've had a stellar competition this year and I congratulate every exhibitor on the level of presentation; for the first time in our history, all exhibits judged received a medal thanks to the high-quality products showcased," Susman said.

"Despite some challenging conditions for farmers, our judges were impressed. The industry understands that consistency of size, shape and condition is paramount, and I am proud to say we saw this dedication reflected across the competition.

"The Sydney Royal Aquaculture competition is a showcase that helps drive consumer expectation, and the level of quality we've seen this year reflects a more discerning consumer who is demanding provenance from farmers which helps drive the industry forward."

Also in the judging ring was New Zealand Restaurateur, Martin Bosley, who returned as a guest Judge to the competition, offered his fine-tuned tastebuds and knowledge to the competition.

Bosely said, "The Sydney rock oyster is so unique, so to come over to Sydney and taste oysters with so much complexity is fantastic – it is a very different market to what we have in New Zealand. The Sydney Rock has a uniquely identifiable flavour profile and when we are judging it really comes down to one thing – is it delicious."

Established in 2001, the competition provides a platform for quality products to be recognised and helps to maintain high industry standards by providing invaluable exhibitor feedback and ultimately driving the industry forward.

For further information, please visit the Sydney Royal website (www.rasnsw.com.au/competitions).

For interviews or photos, please contact:

Nicola Dalby

Manager – Public Relations and Communications

T: (02) 9704 1041 M: 0434 579 906

E: ndalby@rasnsw.com.au

MEDIA RELEASE

SPECIAL AWARDS

CHAMPION BOUTIQUE SYDNEY ROCK OYSTER (Class 1)

Not Awarded

CHAMPION COMMERCIAL SYDNEY ROCK OYSTER (Class 2)

Prize (Annual Trophy) supported by the **NSW Food Authority**.

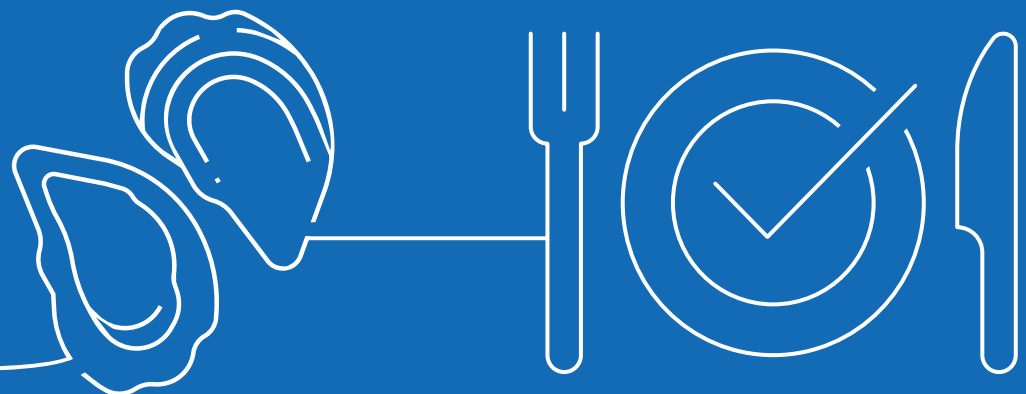
Tathra Oysters

Produced by Gary Rodely

Class No. 2 / Cat No. 31

NELSON LAGOON COCKTAIL BAG

From farm to fork,
we work with industry
to protect the fine
foods of NSW



Connect with us

Sign up to industry alerts
and our Foodwise newsletter

www.foodauthority.nsw.gov.au/emailalerts

OYSTERS

CLASS 1 - Sydney Rock Oysters - Boutique Volume

JUDGES' COMMENTS: Overall, all Exhibits were visually exceptional. Condition was also above average. In general there was a lack of flavor complexity in all Entries which is an unusual result given past judging events.

- S 3 TATHRA OYSTERS, *Nelson Lagoon Cocktail Cylinder* (Produced by Gary Rodely) **88.17**
- S 5 TATHRA OYSTERS, *NELSON LAGOON PREMIUM CYLINDER* (Produced by Gary Rodely) **87.67**
- S 4 HAZELGROVE OYSTERS, *Hazelgrove Oysters - Plate* (Produced by Hazelgrove Oysters) **86.17**
- B 6 WAPENGO ROCKS WILD ORGANIC OYSTERS, *Wapengo Rocks Organically Certified Big Rocks* (Produced by Wapengo Rocks Wild Organic Oysters) **78**

CLASS 2 - Sydney Rock Oysters - Commercial Volume

JUDGES' COMMENTS: Extraordinary outcome with all Entries receiving a medal across both Classes. This highlights a maturity within the industry to provide a product suited to the marketplace. The shape of oysters in the competition highlights a great understanding of markets needs and consumer preferences. Concentrating on the freshness of oysters was a feature of Gold Medals winners. A cautionary note for Producers to retain the uniqueness of oysters estuarine flavour and avoiding long term storage pre sale. The standard of Sydney Rock Oysters was exceptional for this judging. It highlights the uniqueness and superior quality of the Australian native rock oyster. There is no doubt consumers are the winners following this RAS event.

- G 31 TATHRA OYSTERS, *Nelson Lagoon Cocktail Bag* (Produced by Gary Rodely) **94**
- G 38 LEEUWIN COAST, *Leeuwin Coast Albany Rock Oyster - Plate* (Produced by Leeuwin Coast) **94**
- G 25 LEEUWIN COAST, *Leeuwin Coast Albany Rock Oyster - Bistro* (Produced by Leeuwin Coast) **93.83**
- G 16 WAPENGO ROCKS WILD ORGANIC OYSTERS, *Wapengo Rocks Petite Grade* (Produced by Wapengo Rocks Wild Organic Oysters) **93.17**
- G 14 LEEUWIN COAST, *Leeuwin Coast Albany Rock Oyster - Bottle* (Produced by Leeuwin Coast) **92.5**
- G 39 TATHRA OYSTERS, *Nelson Lagoon Premium Bag* (Produced by Gary Rodely) **91.67**
- G 13 AUSTRALIA'S OYSTER COAST, *Appellation Oysters Wallis Lake Bottle* (Produced by Australia's Oyster Coast) **91.33**
- G 27 HAZELGROVE OYSTERS, *Hazelgrove Oysters - Bistro* (Produced by Hazelgrove Oysters) **90.5**
- G 19 AUSTRALIA'S OYSTER COAST, *Appellation Oysters Wallis Lake Bistro* (Produced by Australia's Oyster Coast) **90**
- S 23 BROADWATER OYSTERS, *Broadwater Oysters Sydney Rock Oyster - Restaurant* (Produced by Broadwater Oysters) **86.33**
- S 8 BROADWATER OYSTERS, *Broadwater Oysters Sydney Rock Oyster - Select* (Produced by Broadwater Oysters) **85.83**
- S 34 WAPENGO ROCKS WILD ORGANIC OYSTERS, *Wapengo Rocks Premium Grade* (Produced by Wapengo Rocks Wild Organic Oysters) **85.33**

- S 7 BIG BAY OYSTERS, *Big Bay Oysters - Bottle* (Produced by Big Bay Oysters) **85.17**
- S 18 MONTAGUE OYSTERS, *Montague Oysters Wild Caught - Cocktail* (Produced by Montague Oysters P/L) **83.83**
- S 40 BROADWATER OYSTERS, *Broadwater Oysters Sydney Rock Oyster - Premium* (Produced by Broadwater Oysters) **83.33**
- S 37 MONTAGUE OYSTERS, *Montague Oysters Wild Caught - Bistro* (Produced by Montague Oysters P/L) **82.33**
- S 17 AUSTRALIA'S OYSTER COAST, *Appellation Oysters Wapengo Bottle* (Produced by Australia's Oyster Coast) **82.17**
- S 41 THE NAMBUCCA OYSTER COMPANY, *L Ideale* (Produced by Nicolas Tessier) **82.17**
- B 28 MONTAGUE OYSTERS, *Montague Oysters Wild Caught Bottle* (Produced by Montague Oysters P/L) **81.67**
- B 21 WAPENGO ROCKS WILD ORGANIC OYSTERS, *Wapengo Rocks Bistro Grade* (Produced by Wapengo Rocks Wild Organic Oysters) **81.5**
- B 22 BIG BAY OYSTERS, *Big Bay Oysters - Bistro* (Produced by Big Bay Oysters) **81.33**
- B 30 AUSTRALIA'S OYSTER COAST, *Appellation Oysters Wapengo Bistro* (Produced by Australia's Oyster Coast) **81.17**
- B 15 AUSTRALIA'S OYSTER COAST, *Appellation Oysters Narooma Wagonga Bottle* (Produced by Australia's Oyster Coast) **80.83**
- B 33 AUSTRALIA'S OYSTER COAST, *Appellation Oysters Narooma Wagonga Bistro* (Produced by Australia's Oyster Coast) **80.33**
- B 12 THE NAMBUCCA OYSTER COMPANY, *La Coquette* (Produced by Nicolas Tessier) **80.17**
- B 29 THE NAMBUCCA OYSTER COMPANY, *La Sublime* (Produced by Nicolas Tessier) **77**

INDEX TO EXHIBITORS

AUSTRALIA'S OYSTER COAST, Batemans Bay NSW
BIG BAY OYSTERS, Port Macquarie NSW
BROADWATER OYSTERS, Broadwater NSW
HAZELGROVE OYSTERS, Pambula NSW
LEEUWIN COAST, Perth WA
MONTAGUE OYSTERS, Narooma NSW
TATHRA OYSTERS, Tathra NSW
THE NAMBUCCA OYSTER COMPANY, Gumma NSW
WAPENGO ROCKS WILD ORGANIC OYSTERS, Wapengo NSW



THE ROYAL AGRICULTURAL SOCIETY OF NSW WOULD LIKE TO THANK
ITS 2024 SPONSORS AND SUPPORTERS FOR PROMOTING EXCELLENCE
IN AUSTRALIAN AGRICULTURE AND REGIONAL COMMUNITIES

Competition Sponsors



Food
Authority

Wine Selectors

Industry Supporters



Royal Agricultural Society of NSW