

Royal Agricultural Society of NSW

Catalogue

Sydney Royal Fine Food Show -Aquaculture

11-22 April 2025 Sydney Showground Sydney Olympic Park www.rasnsw.com.au









# From the President

On behalf of the Royal Agricultural Society of NSW (RAS), I extend my heartfelt gratitude to everyone who participated in this year's Wine, Beer & Cider, Distilled Spirits, Cheese & Dairy Produce, and Fine Food competitions. Your dedication and excellence are the cornerstones of our mission to foster a prosperous and sustainable future for Australian agriculture.

Rooted in the vision set forth in the Society's original 1822 Prospectus, our mission is to implant a public spirit of agricultural improvement within the hearts of all. This mission is brought to life through our competitions, which drive innovation and set industry benchmarks for quality and excellence. Your participation not only elevates the standards of produce but also inspires the entire agricultural community.

We are deeply grateful to our Judges, Officials, Stewards, and all volunteers who generously contribute their time and expertise. Their commitment ensures the integrity and success of our competitions. To our RAS Councillors, Committee Chairs, and RAS staff, your meticulous efforts in curating these events are what makes them tick.

I am proud to work alongside such a dedicated team and community. Together, we celebrate and propel Australian agricultural excellence. I trust that you enjoyed your Sydney Royal experience and encourage you to join us again next year.

the Bung

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

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#### 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

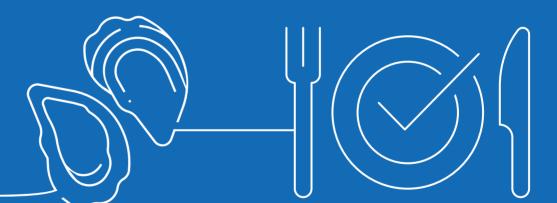
# **2025 SYDNEY ROYAL FINE FOOD SHOW**

#### FINE FOOD COMMITTEE

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	ASSOCIATE JUDGES			
	Mr Daniel May			
STEWARDS				
Ms Ruth Burns	Ms Catalina Cuevas	Mr Darren Waterson		

# 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



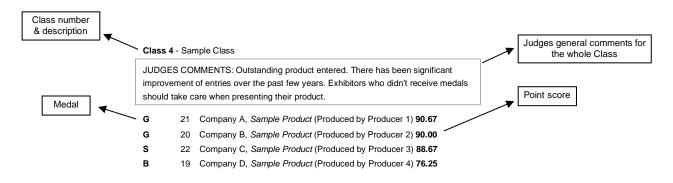
#### **SPONSOR**

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

Bronze в

#### **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 in the spotlight at the Easter Show with record breaking results

Friday, 18 April 2025.

The Royal Agricultural Society of NSW (RAS) has crowned Australia's best Sydney Rock Oysters at the Sydney Royal Aquaculture Competition, with this year's results producing the highest score of any single oyster exhibit in the competition's 23-year history.

Long-time exhibitors Tathra Oysters were crowned Champion for the third consecutive year, taking out both Champion Commercial Sydney Rock Oyster *Supported by the NSW Food Authority,* and Champion Boutique Sydney Rock Oyster, a class that was introduced last year to provide an opportunity for smaller boutique-styled farming to be showcased in the competition.

The announcement was made following a day of action-packed judging on Wednesday at the Sydney Royal Easter Show (the Show), where twenty-four entries, across both classes, 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 was a positive reflection of how Australian aquaculture is reacting to consumer needs.

"Judges were extremely impressed with the exhibitors' interpretations of the quality standards that are now being sought by consumers", Susman said.

"The industry understands that consistency of size, shape and condition is paramount, and we saw that dedication reflected across the competition.

"The standard of entries this year was incredibly high, resulting in a closely contested competition with all judges concurring that the standard was the best they had seen in the history of the event.

"Sydney Royal can be proud of the role it has played in rewarding excellence in aquaculture and subsequently assisting exhibitors in refining the quality of their product".

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.

During judging, exhibits are assessed on a 100-point system with points deducted according to an oyster's uniformity, shape, and presentation, as well as its condition, colour, meat fullness, flavour, texture, and richness.

Fine Food Committee Member and Aquaculture Steward in Chief, Lachlan Bowtell, echoed Susman's thoughts on the quality of this year's exhibits.

"This year's high scores were incredible considering the current challenging weather conditions that farmers are dealing with", Bowtell said.

"Not only was the quality at an impressive standard this year, but the presentation of the oysters was the best we have seen according to many of the Stewards and Judges.



"This year's competition has certainly set the benchmark for oyster grading in the future."

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

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# The best of the best

# 18TH ANNUAL RAS OF NSW PRESIDENT'S MEDAL





Australia's Premier Food & Beverage Award

The President's Medal is unique in that the Medal is not awarded solely on taste; it recognises a product's overall financial, social and environmental integrity through the entire production cycle from gate to plate.

It draws from Sydney Royal Champions from throughout the year, examines, and celebrates truly inspirational, innovative agricultural food and beverage achievers.

To find out more www.rasnsw.com.au/presidentsmedal

# **SPECIAL AWARDS**

#### CHAMPION BOUTIQUE SYDNEY ROCK OYSTER (Class 1)

Tathra Oysters Produced by Gary Rodely Class No. 1 / Cat No. 3 NELSON LAGOON BISTRO CYLINDER

#### 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. 43 NELSON LAGOON PREMIUM BAG

## **OYSTERS**

**CLASS 1 - Sydney Rock Oysters - Boutique Volume** JUDGES' COMMENTS: Excellent entries across the board despite challenging environmental conditions. Entries represent excellence in farming best practice.

- G 3 TATHRA OYSTERS, NELSON LAGOON BISTRO CYLINDER (Produced by GARY RODELY) 90.83
- S 5 AUSTRALIA'S OYSTER COAST, Oystersmiths Merimbula Rock Oyster - Plate (Produced by Australia's Oyster Coast) 89.83
- S
   4
   PANBOOLA OYSTERS, Panboola Oysters (Produced by Panboola Oysters) 85.83
- S 8 HAZELGROVE OYSTERS, Hazelgrove Oysters -Large (Produced by Hazelgrove Oysters) 85
- S 1 Wheelers Oyster Farm PTY LTD, WHEELERS TATHRA X MERIMBULA COLLAB (Produced by WHEELERS OYSTER FARM) 82

**CLASS 2 - Sydney Rock Oysters - Commercial Volume** JUDGES' COMMENTS: Excellent Entries that represent exceptional farming practices. Variability in condition possibly represents different farming conditions and extenuating weather over early autumn. Outstanding presentation from all Exhibits, the industry showing great improvement in its understanding of the quality expectations of the modern diner.

- G 43 TATHRA OYSTERS, NELSON LAGOON PREMIUM BAG (Produced by GARY RODELY) 96.83
- G 36 TATHRA OYSTERS, NELSON LAGOON BISTRO BAG (Produced by GARY RODELY) 93.5
- **G 30** STIRLING OYSTERS, *Stirling Oysters* (Produced by Stirling Oysters) **91.5**
- G 14 AQUACULTURE ENTERPRISES, Aquaculture Enterprises - Bottle Grade (Produced by Aquaculture enterprises) 91.17
- G 24 HAZELGROVE OYSTERS, Hazelgrove Oysters -Medium (Produced by Hazelgrove Oysters) 90.67
- G 26 AUSTRALIA'S OYSTER COAST, Appellation Oysters Merimbula Bistro (Produced by Australia's Oyster Coast) 90.33
- S 46 MONTAGUE OYSTERS P/L, Montague Oysters Wild Caught Bistro (Produced by Montague Oysters) 88.67
- S 38 TATHRA OYSTERS, NELSON LAGOON PREMIUM CYLINDER (Produced by GARY RODELY) 88.5
- S 35 WAPENGO ROCKS WILD ORGANIC OYSTERS, Bistro Grade (Produced by Wapengo Rocks Wild Organic Oysters) 87.67
- S 41 WAPENGO ROCKS WILD ORGANIC OYSTERS, Premium Grade (Produced by Wapengo Rocks Wild Organic Oysters) 86.83
- S 12 WAPENGO ROCKS WILD ORGANIC OYSTERS, Petite Grade (Produced by Wapengo Rocks Wild Organic Oysters) 86.17
- S 11 AUSTRALIA'S OYSTER COAST, Appellation Oysters Merimbula Bottle (Produced by Australia's Oyster Coast) 85.5
- S 13 MONTAGUE OYSTERS P/L, Montague Oysters Wild Caught Cocktail (Produced by Montague Oysters) 82.83

- B 32 AQUACULTURE ENTERPRISES, Aquaculture Enterprises - Bistro (Produced by Aquaculture enterprises) 79.83
- B 29 Wheelers Oyster Farm PTY LTD, Wheelers Ocean's Finest (Produced by WHEELERS OYSTER FARM) 79.5
- B 20 MONTAGUE OYSTERS P/L, Montague Oysters Wild Caught Bottle (Produced by Montague Oysters) 76
- B 10 AUSTRALIA'S OYSTER COAST, Appellation Oysters Wapengo Bottle (Produced by Australia's Oyster Coast) 75.83
- B 45 AQUACULTURE ENTERPRISES, Aquaculture Enterprises - Plate (Produced by Aquaculture enterprises) 75.17
  - 22 AUSTRALIA'S OYSTER COAST, Appellation Oysters Wapengo Bistro (Produced by Australia's Oyster Coast) 72.33

#### **INDEX TO EXHIBITORS**

AQUACULTURE ENTERPRISES, Pamb NSW merimbulagourmetoysters.com.au AUSTRALIA'S OYSTER COAST, Batemans Bay NSW www.australiasoystercoast.com HAZELGROVE OYSTERS, Lochiel NSW www.hazelgroveoysters.com.au MONTAGUE OYSTERS P/L, Narooma NSW PANBOOLA OYSTERS, Lochiel NSW panboolaoysters.com.au STIRLING OYSTERS, Merimbula NSW www.stirlingoysters.com.au TATHRA OYSTERS, Tathra NSW www.tathraoysters.com.au WAPENGO ROCKS WILD ORGANIC OYSTERS, Wapengo NSW www.wapengorocks.com.au WHEELERS OYSTER FARM PTY LTD, Tura Beach NSW www.wheelersoysterfarm.com.au



THE ROYAL AGRICULTURAL SOCIETY OF NSW WOULD LIKE TO THANK ITS 2025 SPONSORS OF THE SYDNEY ROYAL WINE, DAIRY & FINE FOOD SHOW FOR SUPPORTING EXCELLENCE IN AUSTRALIAN AGRICULTURE AND REGIONAL COMMUNITIES

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