

ANNOUNCING THE CHAMPIONS IN FINE FOOD

Australia's best producers of beer, coffee, bread cake and pie, aquaculture and pasta revealed

Over seven days of competition the Sydney Royal judges awarded 419 medals, including 28 Gold, 124 Silver and 267 Bronze. A total of 936 entries were carefully analysed and assessed at the 2009 Sydney Royal Fine Food Show, which represents an impressive increase of 38.5% from 2008.

Grahame Latham, Chairman of Judges, said this year's increase in entries is an indication of the value placed on receiving a Sydney Royal Medal.

"There was a 33% increase in Gold medals from a significantly improved quality of exhibits. This indicates great news for consumers who are willing to seek out the 'best of the best' in Australian agriculture."

The Fine Food Show began with the flowing of both bottled and draught beer for the first time. Although no Gold medals were awarded this year, the judging panel was encouraged to see a 41% rise in entries, indicating the strength of the Australian industry. The competition saw the regular performer Redoak claim a very commendable 12 medals, while Murray's Craft Brewing Co. Pty Ltd were awarded seven medals.

Aquaculture stood out from the pack this year with all 18 prawn entries receiving a medal. Gold Coast Marine Aquaculture rose above the stiff competition to be awarded the Graham Crouch Perpetual Trophy for **Champion Prawn Exhibit**. Special accolades must be given to Tathra Oysters, recipient of the inaugural President's Medal in 2006 and Champion in 2007. Tathra Oysters recovered from the poor environmental season in 2008 to take out the **Champion Sydney Rock Oyster Exhibit** in 2009.

First time exhibitor River Roast was the crème de la crème of the Coffee Competition taking out **Champion Espresso** for 2009. Their Paterson of Blend outclassed the finest espresso coffee blends in the country.

Pasta Italia was the solo Gold medalist in 2009, continuing its fine form to reclaim the title of **Champion 100% Durum Wheat Fresh Pasta** for the second year running. Dr Ray Hare, pasta judge, commented on the increasing quality of pasta entries this year.

"It became rather evident that we were judging a much improved set of [pasta] entries as compared to previous years. The competition is now seeing a really significant upward move in quality".

The Bread, Cake and Pie Competition saw the return of some familiar faces. Mick's Bakehouse claimed six Gold, five Silver, ten Bronze medals and took home the **Champion Gourmet Pie** and **Champion Meat Pie** Awards. The Gumnut Patisserie also stood out with two Gold, nine Silver and two Bronze medals and was awarded **Champion Cake Exhibit** and **Champion Pastry Exhibit**. This year's competition was extra competitive with entries increasing by 85% on

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2008. This year's competition also awarded the first Gold medal in the bread classes for three years, going to Chester Square Bakery and Bakers Delight Mittagong.

A full list of major award winners is attached.

Alternatively visit <http://www.sydneyroyalshows.com.au/finefood> for all Gold, Silver and Bronze medal winners.

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