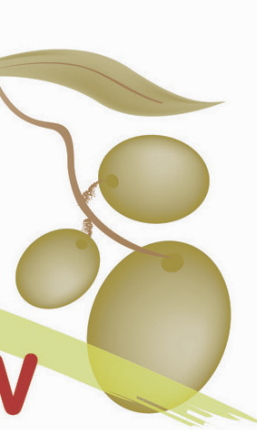


2010 Royal Canberra

**Extra Virgin
Olive Oil Show**



Catalogue



Saturday 4 September 2010
Exhibition Park in Canberra
Entries Close: 18 August 2010



Royal National Capital Agricultural Society

President: Mr Rod A Crompton
Chief Executive Officer: Mr Geoff G Cannock

ROYAL CANBERRA EXTRA VIRGIN OLIVE OIL COMMITTEE

Chief Steward: Mrs Suzanne Coulton

Stewards
Mrs Lilian Cooke
Mr Frank Cooke
Mrs Joanne Duffy
Mr Warwick Duffy

ROYAL CANBERRA EXTRA VIRGIN OLIVE OIL JUDGES

Chairman of Judges: Mr Richard Gawel

Judges:
Mr Robert Armstrong
Ms Westerly Isbaih
Mr Nelson Quinn
Mrs Ruth Sutherland
Mrs Helen Taylor
Mr Lyndon Taylor
Mr Michael Thomsett

Associate Judges:
Mr Peter Anderson
Mr Marcus Dimabuyo
Mrs Rosslyn Kemp
Mr George Papadopoulos

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Comments from the Chairman of Judges

I would like to extend my thanks to the RNCAS organising Committee for once again inviting me to chair their show. For the first time, the number of entries declined over the previous year. This reduction corresponds with the first ever annual decline in production of Extra Virgin Olive Oil since the renaissance of the Australian olive industry in the mid 1990's. It also reflects a difficult growing season in eastern Australia whereby hot weather during flowering reduced fruit set and substantial rain occurred just before harvest resulting in oils with low polyphenol levels and in some cases caused unwanted delays in harvesting.

Polyphenol levels in olive oil are a very good indicator of style – the higher the level, the more robust the oil. The average polyphenol level of the exhibits came in at 175 mg/kg which is significantly less than what previously published results suggest are the Australian long term average of around 230-260mg/kg. This year's average relates to a mild to medium style of oil. The average free fatty acidity of the exhibits (0.19%) was the same as previous show averages throughout Australia, and all exhibits easily met the internationally recognised limits of peroxide and oil freshness (UV232) for Extra Virgin Olive Oil. All this reflects good production practices on the part of the exhibitors. However, chemistry is one thing, but making vibrant oils in the mild style is challenging as attention to detail during processing and (particularly) storage is paramount. I would assume that many producers were faced with this challenge for the first time.

The exhibited oils were of a consistently good standard. Gold medal standard oils were awarded across most of the classes which again suggests a consistent level of quality. Many of the gold medal oils were in the milder style, but this reflects the fact that this style of oil was over represented this year.

Sincere thanks go to the Chief Steward, Suzanne Coulton and her team of dedicated volunteers. Their efforts have once again ensured an efficiently run show. I can speak for the judges and say that they enjoy judging in Canberra, and most have returned many times. The generous support of the judges in freely giving their time and expertise to the service of the industry is acknowledged. I would also like to thank the associate judges whose enthusiasm for the task at hand was inspirational. I hope to see you back next year.

Richard Gawel
Chairman

Comments from the Chief Steward

This year marks the 9th Extra Virgin Olive Oil show run by the RNCAS and we received 43 oil exhibits from 20 exhibitors, with judges awarding four Gold, ten Silver & 22 Bronze medals.

I would like to take this opportunity to thank all the exhibitors who have entered our show, from the large commercial exhibitors with thousands of litres through to the small producers with only seven and 22 litres, thank you for entering. We have received oil from groves that are very young through to oil pressed from the fruit of one very old tree, simply amazing. To those who received medals, congratulations, and to those who didn't – stay positive and optimistic - there is always next year. It has rained ... so next year brings a whole new opportunity. Thank you to each and every one of you for entering & giving our judges something to judge.

I would also like to thank all our wonderful judges and associate judges who gave up their time to come to Canberra and judge at our small national show. Thanks also go to the small band of stewards and also the wonderful people in our RNCAS office, without your assistance this show would not run as smoothly as it does. Lastly I would like to thank our amazing Chairperson of Judges, Richard Gawel who has again this year given up his time and travelled to Canberra to Chair our show.

Thank you all
Suzanne Coulton

Judging Criteria

All entries were received by the Chief Steward, who was the only person to know the identity of the oil entry prior to the results being published. The Chief Steward then assigned each exhibit a code for chemical testing & after the chemical test results were received a code for judging. The judging code was the only identification displayed on bottles.

The judging process had three steps;

1. Free Fatty Acid analysis (expressed as % of oleic acid): Each entry was sent to the NSW Department of Primary Industries, Wagga Wagga for analysis of its Free Fatty Acid (expressed as % of oleic acid), which was not to exceed 0.8% FFA.
2. To mask the entry identity and ensure anonymity prior to judging, all entries were decanted into identical bottles. Each entry was identified only with the allocated exhibit ID known only by the Chief Steward. To meet the Australian Olive Association's (AOA) 20 point scoring system Judges awarded points on the basis of aroma, flavour, freshness, balance, complexity and lack of defects.
 - gold medal 17.0 or higher,
 - silver medal 15.0 to 16.5
 - bronze medal 13.0 to 14.5

The judges individually scored the oils in the Class/es assigned to them. The panel members discussed individual scores then reached a consensus score and award (if applicable) for each oil.

Each panel presented their recommendations to the Chairman of Judges who then compared the results from the other panels to ensure consistency across classes.

3. Another tasting of all gold medal oils was conducted to determine the Best Oil of the Show. All gold medal oil recipients were then eligible (except the Flavoured Oil Class) to vie for the Best Oil of Show award. All the judges and associate judges (excluding the Chairman) were presented with the anonymously re-labelled A. B. C. D. oils. The judges independently ranked the oils in order of quality (1, 2, 3 and 4). The Chief Steward then totalled the marks with the oil having the lowest sum being awarded the Best Oil of Show. As one of the judges had an oil entered at this stage, their ranking was anonymously precluded, along with the Associate Judges, from the total. The other judges were not made aware of this so as to not bias their opinion of any of the candidate oils.

The Extra Virgin Olive Oil Show is proudly sponsored
by:

- **Southern Olive Growers' Association NSW**
- **Canberra Rural Stock Feeds P/L**
 - **The Olive Centre**
 - **Plasdene Glass-Pak**
- **Australian & New Zealand Olive Industry Directory**

Trophies

Champion Oil of Show

*Trophy & Sash Sponsored by Southern Olive Growers' Association NSW
12-month subscription to Australian & New Zealand Olive Grower & Processor
Copy of 2010 Australian and New Zealand Olive Industry Directory*

Won By:

Currawong Olives
Currawong
Bowral NSW

Best Oil in Class 8 - Local Exhibitor

Trophy & Sash Sponsored by The Olive Centre

Won by:

Bungaroo Pastoral Company
Bungaroo
Bywong NSW

Best Flavoured Oil

Trophy & Sash Sponsored by Canberra Rural Stock Feed - Hall

Won By:

Homeleigh Grove
Homeleigh Grove Rosemary & Thyme
Hall ACT

Best Commercial Volume Oil

Won By:

Cobram Estate
Cobram Estate Fresh & Fruity
Boort VIC

Best Non Commercial Oil

Won By:

Currawong Olives
Currawong
Bowral NSW

Class 1

Small Volume Bottled

Top Score Ribbon

Currawong Olives

Currawong
Bowral NSW

Gold Medal

Currawong Olives

Currawong
Bowral NSW

Valle Curate

Carwoola NSW

Silver Medal

Megalong Olives

Megalong Gold
Megalong Valley NSW

Bronze Medal

Megalong Olives

Megalong Gold
Megalong Valley NSW

Long Paddock Olive Rustlers

Junee NSW

Class 2

Commercial Small Volume Bottled

Top Score Ribbon

Bentivoglio Olives

Rylstone Olive Press A "Louee"
Rylstone NSW

Silver Medal

Bentivoglio Olives

Rylstone Olive Press A "Louee"
Rylstone NSW

Coriole

Coriole 1st Oil
McLaren Vale SA

Bronze Medal

Bentivoglio Olives

Rylstone Olive Press B "Lawson Creek"
Rylstone NSW

Homeleigh Grove

Lowanna's Paddock
Hall ACT

Homeleigh Grove

Hall ACT

Class 3

Commercial Large Volume Bottled

Top Score Ribbon

Cobram Estate

Cobram Estate Fresh & Fruity
Boort VIC

Gold Medal

Cobram Estate

Cobram Estate Fresh & Fruity
Boort VIC

Silver Medal

RedIsland Marketing

RedIsland
Braeside VIC

Bronze Medal

Coriole

Coriole EVO
McLaren Vale SA

Cobram Estate

Cobram Estate Rich & Robust
Boort VIC

Kailis Organic Olive Groves

Kailis Organic Extra Virgin Olive Oil
"Kalamata"
Mt Hawthorn WA

Alto Olives

Alto Robust
Crookwell NSW

Kailis Organic Olive Groves

Kailis Organic Extra Virgin Olive Oil
"Koroneiki"
Mt Hawthorn WA

Class 4

Single Estate Grown Oil

Top Score Ribbon

Woolloomooloo Olives

Woolloomooloo Picual
Mudgee NSW

Gold Medal

Woolloomooloo Olives

Woolloomooloo Picual
Mudgee NSW

Bronze Medal

Cobram Estate

Cobram Estate Manzanillo
Boort VIC

Bentivoglio Olives

Rylstone Olive Press
"Crooked River"
Mudgee NSW

Bentivoglio Olives

Rylstone Olive Press "Cudgegong"
Mudgee NSW

Paling Yards Grove

Cudal NSW

Woolloomooloo Olives

Woolloomooloo Arbequina
Mudgee NSW

Class 5

Single Estate Oil Large Volume Bottled

Top Score Ribbon

Cobram Estate

Cobram Estate Picual
Boort VIC

Bronze Medal

Cobram Estate

Cobram Estate Picual
Boort VIC

Pukara Estate

Premium
Muswellbrook NSW

Cobram Estate

Cobram Estate Premiere
Boort VIC

Cobram Estate

Cobram Estate Hojiblanca
Boort VIC

Class 6

Bulk Oil

Nil Entries

Class 7

New Exhibitors

Top Score Ribbon

Aminya Grove

Jingera NSW

Silver Medal

Aminya Grove

Jingera NSW

Class 8
Local Exhibitor

Top Score Ribbon

Bungaroo Pastoral Company
Bungaroo
Bywong NSW

Silver Medal

Bungaroo Pastoral Company
Bungaroo
Bywong NSW

Bronze Medal

Australian Olive Expo
EPIC ACT

One Tree Olive Oil
Bowring NSW

Alto Olives
Alto Robust
Peelwood NSW

Class 9
Flavoured Oil

Top Score Ribbon

Homeleigh Grove
Homeleigh Grove Rosemary & Thyme
Hall ACT

Silver Medal

Homeleigh Grove
Homeleigh Grove Rosemary & Thyme
Hall ACT

Alto Olives
Alto Mandarin
Crookwell NSW

Homeleigh Grove
Homeleigh Grove Lemon Myrtle
Hall ACT

Homeleigh Grove
Homeleigh Grove Thyme
Hall ACT



Class 1 - Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Currawong Olives Currawong Bowral NSW	Gold	18.5	0.1	Frantoio
JUDGES COMMENTS	Grassy, herbaceous and leafy vegetable aromas. Complex fresh flavours of herbs, sweet spices and faint mintyness. The persistence of flavour was a feature of this excellent mild oil.			
Valle Curate Carwoola NSW	Gold	17.5	0.3	Frantoio, Correggiola & Nevadillo Blanco Blend
JUDGES COMMENTS	Intense ripe stone fruit and tropical fruit character on nose and palate. Finishes very cleanly and has a persistent sweet fruity finish.			
Megalong Olives Megalong Gold Megalong Valley NSW	Silver	15.5	0.1	Correggiola
JUDGES COMMENTS	Floral and lemon grass aromas. Light bitterness and a gentle lingering warm finish.			
Megalong Olives Megalong Gold Megalong Valley NSW	Bronze	13.5	0.1	Frantoio
JUDGES COMMENTS	Grassy artichoke characters. Medium spicy flavours with medium bitterness and a warm chilli like pepperiness.			
Long Paddock Olive Rustlers Jonee NSW	Bronze	13	0.2	12 variety blend inc. Pendulino, Verdale & Leccino
JUDGES COMMENTS	Ripe tropical and confectionary aromas and flavours. The oil finished slightly fatty.			
KIM		11	0.1	Correggiola
JUDGES COMMENTS	Light apple and rocket aromas. Medium transfer to palate, Slight woodiness and smokey flavour. Light peppery finish.			
XP2		11	0.2	Leccino, Pendulino, Correggiola
JUDGES COMMENTS	Sweet ripe confectionary characters, but overall the oil lacked depth of character. Woody, straw like flavours. Short flat finish.			
OVERALL CLASS COMMENT				
Generally a very mild class containing a number of riper oils. Most were characterised by a light peppery finish. The better oils displayed distinctiveness and freshness.				



Class 2 - Commercial Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Bentivoglio Olives <i>Rylstone Olive Press A "Louee"</i> <i>Rylstone NSW</i>	Silver	15.5	0.2	Correggiola,
JUDGES COMMENTS	Herbal aroma with a stronger grassy flavoured palate. Nicely balanced with bitterness & soft pungency.			
Coriole <i>Coriole 1st Oil</i> <i>McLaren Vale SA</i>	Silver	15	0.2	Koroneiki, Frantoio
JUDGES COMMENTS	Modest herbal and artichoke aroma. More savoury in flavour with firm bitterness and a throat catching pepperiness.			
Bentivoglio Olives <i>Rylstone Olive Press B</i> <i>"Lawson Creek"</i> <i>Rylstone NSW</i>	Bronze	14.5	0.3	Correggiola Frantoio
JUDGES COMMENTS	Lifted banana and herbal aromas, Mild ripe apple flavours with a hint of floral character. Mild bitterness and a ginger like pungency.			
Homeleigh Grove <i>Hall ACT</i>	Bronze	14	0.1	Frantoio, Correggiola
JUDGES COMMENTS	Fruity aroma with a less intense palate. Sweet mild buttery flavour. A mild sweet oil.			
Homeleigh Grove <i>Lowanna's Paddock</i> <i>Hall ACT</i>	Bronze	13.5	0.3	Frantoio, Correggiola, Signore
JUDGES COMMENTS	Ripe moderately fruity nose. Straightforward ripe apple fruit which finishes with a nutty finish.			
MWA		12	0.1	Frantoio
JUDGES COMMENTS	Low aroma of banana and a herbal note. Flat flavours with very mild bitterness and pungency.			
OVERALL CLASS COMMENT				
A consistent class characterised by low to moderate fruit intensity on both aroma and palate. While generally balanced many lacked vibrancy on the finish.				



Class 3 - Commercial Large Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Cobram Estate <i>Cobram Estate Fresh & Fruity</i> <i>Boort VIC</i>	Gold	18	0.2	Barnea, Picual
JUDGES COMMENTS	Lifted aromas of green tomato chutney. The palate showed more complex characters of ripe tomato, green banana and exotic fruits. Pleasant, balanced bitterness followed by mild pungency and a clean refreshing finish.			
RedIsland Marketing <i>RedIsland</i> <i>Braeside VIC</i>	Silver	15	0.2	
JUDGES COMMENTS	Lifted ripe banana which carries through to palate well. Good bitterness and pungency with medium fruit intensity.			
Coriole <i>Coriole EVO</i> <i>McLaren Vale SA</i>	Bronze	14.5	0.2	Frantoio, Leccino
JUDGES COMMENTS	Green aromas of green bean and nettle. Less fruitiness on the palate. Moderate bitterness with a robust chilli like pungency.			
Cobram Estate <i>Cobram Estate Rich & Robust</i> <i>Boort VIC</i>	Bronze	14	0.1	Barnea, Picual, Coratina
JUDGES COMMENTS	Medium intensity ripe banana and savoury aromas. Flavours were less generous but more herbaceous in character. Light bitterness and pungency.			
Kailis Organic Olive Groves <i>Kailis Organic Extra Virgin</i> <i>Olive Oil "Kalamata"</i> <i>Mt Hawthorn WA</i>	Bronze	14	0.1	Kalamata
JUDGES COMMENTS	Sweet aromatic confectionary aroma and fragrant flavours. Moderate bitterness was overtaken by an intense pungency.			
Alto Olives <i>Alto Robust</i> <i>Crookwell NSW</i>	Bronze	14	0.3	Frantoio
JUDGES COMMENTS	Subdued herbaceous aromas, with more intense tobacco like flavours and a firm level of bitterness and pepperiness and a buttery mouth feel.			
Kailis Organic Olive Groves <i>Kailis Organic Extra Virgin</i> <i>Olive Oil "Koroneiki"</i> <i>Mt Hawthorn WA</i>	Bronze	14	0.3	Koroneiki
JUDGES COMMENTS	Subdued aromas of green almond and fig leaf. Palate is firmer with better savoury flavours. Intense grapefruit pith like bitterness and a warm pungent finish.			
OVERALL CLASS COMMENT				
Good consistent standard throughout class. Overall good aroma but not noticeable fruit transfer to palate. The stand out oils did this well and had distinctive fruit character.				

Class 4 - Single Estate Grown Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Woolloomooloo Olives <i>Woolloomooloo Picual</i> <i>Mudgee NSW</i>	Gold	17	<0.1	Picual
JUDGES COMMENTS	Bright olive character throughout. Generous tomato nose with sweeter and riper tomato and green apple flavours. Good persistent fruit flavours on this generously flavoured mild oil.			
Cobram Estate <i>Cobram Estate Manzanillo</i> <i>Boort VIC</i>	Bronze	14.5	0.4	Manzanillo
JUDGES COMMENTS	Very ripe stewed apple. Sweet interesting flavours with mint and coconut. An unusual but interesting oil.			
Bentivoglio Olives <i>Rylstone Olive Press</i> <i>"Crooked River"</i> <i>Mudgee NSW</i>	Bronze	14.5	0.4	Correggiola, Manzanillo, Manzanillo
JUDGES COMMENTS	Medium intensity aroma of avocado and salad leaf. Sweeter fruit flavours leading to a medium level of pepperness. Good fresh finish.			
Bentivoglio Olives <i>Rylstone Olive Press</i> <i>"Cudgegong"</i> <i>Mudgee NSW</i>	Bronze	14.5	0.5	Correggiola, Manzanillo
JUDGES COMMENTS	Medium green grass aromas. Sweeter apple skin flavours with a hint of mint which gave the palate complexity. Medium bitterness and pungency.			
Paling Yards Grove <i>Cudal NSW</i>	Bronze	13.5	0.1	Frantoio, Picual, Leccino, Pendolino
JUDGES COMMENTS	Soft nose of grass and green apple. Delicate perfumed fruit flavours with light bitterness and pungency.			
Woolloomooloo Olives <i>Woolloomooloo Arbequina</i> <i>Mudgee NSW</i>	Bronze	13	0.1	Arbequina
JUDGES COMMENTS	Mild grass aromas and flavours. Slightly buttery palate with some olive stone characters. Mild bitterness and pungency.			
KLS		12.5	0.1	Koroneiki
JUDGES COMMENTS	Ripe, tropical banana aromas but the palate showed some dullness. Faint pungency on the finish.			
KES		12	0.2	Koroneiki
JUDGES COMMENTS	Low aroma but a more distinctive palate showing green banana character and mild to medium pungency.			
OVERALL CLASS COMMENT				
A consistent class with one stand out oil. The poorer oils showed less distinct fruit character particularly on the nose.				

Class 5 - Single Estate Oil Large Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Cobram Estate <i>Cobram Estate Picual</i> <i>Boort VIC</i>	Bronze	14.5	<0.1	Picual
JUDGES COMMENTS	Lifted tomato nose with caramel. Good flavour but the oil was one dimensional in character. Mild bitterness and pungency.			
Pukara Estate <i>Premium</i> <i>Muswellbrook NSW</i>	Bronze	14	0.2	
JUDGES COMMENTS	Light apple and citrus aromas. Sweeter almond and citrus flavours that are followed by a light pepperiness.			
Cobram Estate <i>Cobram Estate Premiere</i> <i>Boort VIC</i>	Bronze	13.5	0.3	Koroneiki, Coratina
JUDGES COMMENTS	Light grassy and floral aromas. More citrusy on the palate with a moderate bitterness and a lighter pungent finish.			
Cobram Estate <i>Cobram Estate Hojiblanca</i> <i>Boort VIC</i>	Bronze	13	0.1	Hojiblanca
JUDGES COMMENTS	Moderate grassy and spicy aromas and flavours. Good persistence of flavour but the oil finished a little fatty.			
FRS		10.5	0.2	Frantoio
JUDGES COMMENTS	Weak herbal aromas. Some tropical flavours but overall the oil lacked flavour definition and finished slightly fatty.			
OVERALL CLASS COMMENT	A disappointing class with no standout oils. However some oils showed interesting aromas and mild to medium levels of bitterness and pungency.			

Class 6 - Bulk Oil – Nil Entries

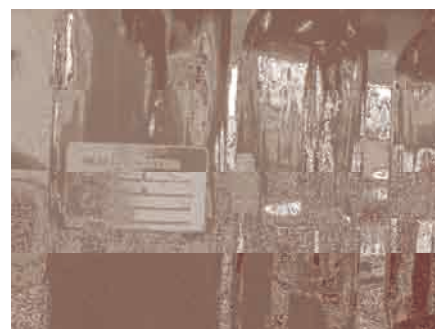


Class 7 - New Exhibitors

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Aminya Grove <i>Jingera NSW</i>	Silver	16	0.1	
JUDGES COMMENTS				
OVERALL CLASS COMMENT	Good intensity of fresh cut grass and stalky vegetable. Spicy and minty flavours matched with interesting tobacco flavours. A hint more freshness on the finish would improved the oil substantially.			

Class 8 – Local Exhibitor

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Bungaroo Pastoral Company <i>Bungaroo</i> <i>Bywong NSW</i>	Silver	15.5	0.1	
JUDGES COMMENTS	Good herb and salad leaf aromas. Good flavour depth, moderate bitterness and a strong chilli like pungency.			
Australian Olive Expo <i>EPIC ACT</i>	Bronze	14.5	0.1	
JUDGES COMMENTS	Ripe apple and almond characters with a sweeter buttery flavour. Mild ginger like pungency which came on late.			
One Tree Olive Oil <i>Bowning NSW</i>	Bronze	13.5	0.2	Frantoio
JUDGES COMMENTS	Moderate savoury herbal nose. Same on palate with mild bitterness, slight pungency.			
Alto Olives <i>Alto Robust</i> <i>Peelwood NSW</i>	Bronze	13.0	0.1	Frantoio
JUDGES COMMENTS	Tropical confectionary like aroma and palate. More herbal on the palate and with a mild warm peppery finish.			
HO3		12.5	0.2	Frantoio Correggiola
JUDGES COMMENTS	Mild minty and green almond fruit aroma. Herb notes with rocket leaf flavours. Mild bitterness and warm mild pungent finish			
OVERALL CLASS COMMENT	A consistent yet not outstanding class. While the oils were generally well balanced, they lacked fruit intensity. However given the difficult seasonal conditions the oils were well crafted.			



Class 9 – Flavoured Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Homeleigh Grove <i>Homeleigh Grove Rosemary & Thyme</i> Hall ACT	Silver	16	0.14	Rosemary & Thyme
JUDGES COMMENTS	Genuine rosemary but with some stalkyness. Strong rosemary flavour with greater levels of thyme. Good clean oil underneath.			
Alto Olives <i>Alto Mandarin</i> <i>Crookwell NSW</i>	Silver	15	0.17	Mandarin
JUDGES COMMENTS	Realistic mandarin aroma with pithy notes. Some olive character underneath the flavour. The palate displayed mild mandarin flavour with a strong, pithy bitterness on the finish.			
Homeleigh Grove <i>Homeleigh Grove Lemon Myrtle</i> Hall ACT	Silver	15	0.15	Lemon Myrtle
JUDGES COMMENTS	Lifted lemon, but lacks the nuances of myrtle. However, the palate displayed distinct lemon myrtle character. A feature of this oil was its refreshing olive derived pepperiness and flavour.			
Homeleigh Grove <i>Homeleigh Grove Thyme</i> Hall ACT	Silver	15	0.15	Thyme
JUDGES COMMENTS	Genuine fresh thyme aroma with olive characters. Slightly stalky character and more dried herb like on the palate.			
OVERALL CLASS COMMENT				
A strong class. The oils had genuine flavours and the base oils were of good quality. It was also pleasing to see classic EVOO characters like pepperiness present. Those who believe that oils are flavoured only to mask problems should visit these. Most importantly, the judges could clearly see the possible culinary uses of each exhibit.				

The Royal National Capital Agricultural Society presents

The 2011 ActewAGL Royal Canberra Show



**Friday 25, Saturday 26 &
Sunday 27 February 2011**

Schedules and Entry forms on the website

www.rncas.org.au

or phone 6241 2478