

# CULTIVATE WA

THE ROYAL AGRICULTURAL SOCIETY OF WESTERN AUSTRALIA

May 2014 Volume 3

## GROWING THE FARMS OF THE FUTURE

NICHOLAS HARDIE  
IS AIMING HIGH

**RETIRING CEO**

SHOWMAN MARTIN MOLONY BOWS OUT

**NAKAMURA CHOCOLATES**

HANDMADE CREATIONS HAS AWARDS LICKED







# CULTIVATE WA

May 2014 | Volume 3

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## EDITOR'S NOTE

Welcome to the autumn edition of Cultivate WA.

We know there are a vast number of talented people amongst you, and we have the perfect showcase to expose your capabilities – the various competitions of the IGA Perth Royal Show.

These competitions set the benchmark for a wide range of produce, animals and skills. Each year more than 15,000 entries are received across 40 competitions – check out the schedules on the Show website.

We look forward to receiving your entries.

*H. R. Harding*

**Hugh Harding, President**  
The RAS of WA

## CONTACT US

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# TUNING INTO THE GOOD LIFE

UNDER 18S LIVING IT UP AT CLAREMONT SHOWGROUND

Australia's largest music festival for the U18s, Good Life, arrived in Perth to a massive welcome enticing 15,000 youngsters to Claremont Showground in February.

A success story since 2010 in Melbourne and Sydney the festival rolled out to include Perth this year and proved to be equally as successful in the sell-out stakes.

Youngsters between the ages of 13 and 17 years enjoyed the mammoth line up of international and national acts with headliners Deadmau5 - the million-dollar earning artist, Seattle hip-hop duo

Macklemore and Ryan Lewis, chart topping London act, Rudimental and Australia's own Knife Party to name a few...

With eight hours of music performed over multiple stages, the event incited a high energy, festival atmosphere. Entertainment also included free carnival rides, water-themed parks, market stalls, healthy food options and a zero tolerance towards alcohol and drugs.

Good Life, with an impeccable safety record, boasts some of the world's strictest entry policies ensuring young fans have the time of their lives with no 'adverse effects'.





# BITING INTO SWEET SUCCESS

THE DELICATE, EYE-CATCHING AND AWARD-WINNING CHOCOLATES YUKI NAKAMURA PRODUCES FROM HER COOLBELLUP KITCHEN ARE A REFLECTION OF THIS PETITE WOMAN HERSELF. WITH THE SHAPE AND POISE OF A BALLERINA, YUKI PORTRAYS HER OWN IMAGE IN THIS ARTISTIC RANGE OF UNIQUE TREATS

Having carried off a number of trophies at the heavily contested chocolate section of the 2013 Perth Royal Dairy Show, one of the competitions of the RAS Premium Produce Awards, Ms Nakamura, who established her business just over three years ago, can confirm her artisan offerings are amongst some of the best on the planet.

According to Roy Southworth, chief chocolate judge of last year's Perth Royal Dairy Show, the entries were "of world class."

That is the accolade Ms Nakamura has aspired to for as long as she can remember.

A passion for becoming a chocolatier was ignited when, as a six-year-old, she tasted French chocolates after her father was given a box.

"It was something I had never tasted before and after that I wanted to cook and bake everything that had chocolate in it from recipes in my mum's cookbook and also began developing my own recipes," recalls Ms Nakamura.

Born in Japan, raised for many years in Canada and spending half-terms at summer schools in Oregon and California has given Ms Nakamura a global perspective on life and what she ultimately wants out of it.

Despite her love of chocolate making, Ms Nakamura followed the conventional way of carving out a career - university.

"Nobody thought becoming a chocolatier was a profession. My parents thought you graduated and therefore should do something with a degree."

Having studied French, Dance and Sociology and earning a Social Science degree Ms Nakamura moved into the engineering domain working in Tokyo for a research and development company.

But the craving to follow her ambition stayed with her. Instead of socialising with fellow students, this student would be found at home experimenting with chocolate.

**"Entering the Perth Royal Show was a chance to challenge myself with the chocolates."**

"There is so much to learn about chocolate and the whole process of making chocolate from the beans to the final product. The more I learned and expanded my knowledge the more I craved to know more - and never stopped!"

"I started to trial spices and herbs with the chocolate. During that time I also realised chocolate can make people's day a little bit better - chocolates are a joy of life." Happiness fuel!

A move to Melbourne with her partner Marlon just over four years ago saw Ms Nakamura start the change needed to switch professions by enrolling into an eight-week condensed chocolate and patisserie course.

When the couple moved to Perth to be closer to Marlon's family,

Ms Nakamura found work at the Choux Café in Swanbourne before striking out on her own.

From her small and compact kitchen Ms Nakamura crafts 1,500 chocolates from 20 kilos of Belgian imported chocolate working eight hours a day for six days a week.

Adhering to her own recipes, having perfected each and every one of them, this chocolatier believes the most necessary piece of equipment for her is the melting tank - a type of bain-marie which she uses to ensure the chocolate is agitated into a perfect consistency.

Further procedures have to be followed before the end results show as masterpieces!

"From tempering the melted chocolate is poured into moulds and kept at room temperature for about three hours before I pipe in the natural fillings. I make about 300 chocolates a day.

"I use 17 different flavours ranging from orange blossom, yuzu - a Japanese citrus fruit and thyme, to classic ganache and more."

Yuki has mastered her skill to decorate these morsels of temptation in minute detail using French food colouring.

Husband Marlon creates the chocolate boxes that show off these tantalising delights to - perfection.

PERTH ROYAL SHOW  
**PREMIUM  
PRODUCE**  
*awards*





## CURTAIN CALL

**To describe **Martin Molony**, who is bowing out as RAS CEO, as a dark horse would be an understatement. As a businessman, accomplished and elite sportsman, calculated risk taker, philanthropist, realist and ultimate showman, there is little this man cannot turn his hand to**

From an early age Mr Molony set out to be a teacher – following in his father’s footsteps. A change of heart led him to study accounting but it was entering the world of entertainment that saw him manage some of the State’s most exciting events, not least the IGA Perth Royal Show.

Although Mr Molony has been at the helm of the RAS for the past eight years it was 14 years ago he walked through the doors of this renowned organisation, as commercial manager.

As chief executive, his departure coincides with the redevelopment plan of Claremont Showground.

By stepping down Mr Molony, having steered the RAS through a few turbulent financial times, acknowledges it will allow his successor to oversee the implementation of this master

plan that has the potential to generate a multi million dollar income stream, over the next 10 to 15 years.

With financial security and investment in ageing buildings and infrastructure at the forefront of his priorities, Mr Molony has executed many changes during his leadership.

Capital expenditure has ensured vast improvements, maintaining and adding facilities at the Showground that can effectively accommodate education, commercial and community needs. But it is an ongoing process, according to Mr Molony.

“We have spent millions of dollars in upgrading the fire hydrant system, underground power, roads, fences, refurbishing buildings and the main arena but we still need to maintain more income to add to the coffers to continue this work.



“Claremont Showground, as a community facility, is visited by close to one million people a year attending the IGA Perth Royal Show and 250 other community, cultural and charity events held at the venue,” says Mr Molony.

Of the non-show events music festivals, instigated by Mr Molony, have provided significant economic benefits for West Australians in the arts, hospitality and tourism industries, yielding about \$16.2m annually for the WA economy.

Pointing out that anyone in his position has a complex role to fill – one that demands knowing every facet of the business from the grass roots to local government and business involvement in order to steer an organisation, Mr Molony is adamant education plays a pivotal role in the Society’s ongoing progression.

“Education in agriculture is the future of the RAS. Our philosophy, in order for the RAS to do this is to engage, educate and entertain.

“Four years ago the RAS introduced the enormously successful primary school program which has seen 35,000 children in close to 100 schools state-wide learn about farming and where their food comes from.

“In a bid to continue to promote that message the Farm 2 Food interactive and educational initiative was launched at the 2013 Show targeting children aged between four years to 12 years.

“Farm 2 Food broke new ground, and the positive response from that exhibit was tremendous.”

With the entertainment component demanding a universal appeal Mr Molony is well placed to lead by example.

## “Farm 2 Food broke new ground, and the positive response from that exhibit was tremendous.”

Having started out in the events arena by working for the Bond Corporation and its Japanese partner Tokyu, Mr Molony managed what was once known as Yanchep Holiday Village in Sun City later renamed Club Capricorn during which time he established the ‘Super Roo’ club for kids leaving parents free time for themselves while on holiday.

He next made a splash as manager of the marine park, Atlantis, which opened on Boxing Day, 1981.

“That first year we expected 200,000 patrons and ended up with 470,000 and that’s when I started to appreciate large events,” says Mr Molony, who went on to introduce the memorable and enormously popular Birdman Rally.

“We built an iron ramp over the marina whereby thousands of people would turn up with non-motorised costumes to run along the ramp and leap sometimes up to 20ft in the air in an attempt to fly across the water.

“One of my roles was to bring the community together. So I organised family picnic days and cricket matches. These matches raised a lot of money and enabled the establishment of a sports club and bowling green. Memorable days!”

Two years later saw a move to open the Atrium Hotel in Mandurah before he went on to establish a consultancy business taking on shopping centres and other enterprises.

During those ‘heady’ days Mr Molony studied accountancy, which led him to accept a position as commercial manager of the RAS in May 2000.

In a major ‘coup’ for the RAS, the

Show was named a State icon in 2004 and the then Gallop government announced free entry to the event for children under 15.

“The event was the largest on record – with 488,000 visitors. The first two days saw 80,000 people attending the Show each day,” recalls Mr Molony.

Five years on, Mr Molony negotiated another major achievement for the RAS – it was the largest community event in the world to become smoke free.

In between, entertainment was improved, new rides annually introduced and the ‘wow’ factor put into the fireworks display.

“Entertainment had to be revamped, new rides regularly introduced and the end of the day had to include the ‘wow’ factor – something we have achieved with the fireworks display. We wanted to ensure visitors would go home with a good feeling about the Show and tell their neighbours and friends.”

In 2006 Mr Molony accepted the position he had filled three times as acting CEO. With a staff of 40, 28 councillors, past presidents, and an army of 2,000 volunteers, Mr Molony says he has had the good fortune to work with many skilled and talented people.

A good proportion of his success in leading the organisation forward is, according to this congenial man, having a “great team.”

Mr Molony will not be leaving the stage entirely, choosing to undertake ‘selective consultancy work’ and devoting more time, following the death of his wife Debbie eleven years ago, to Breast Cancer Care WA and other charitable groups.



## NEW CEO APPOINTED

Peter Cooper will take the helm of the RAS in May following the retirement of Martin Molony.

With a background in the corporate, government and not for profit sectors, Mr Cooper joined the RAS in 2011 as commercial manager responsible for all venue and event business before taking on the role of chief operating officer overseeing strategic planning, asset management and the development of a concept plan to secure the future of Claremont Showground.

In announcing the appointment, RAS president Hugh Harding said that Mr Cooper was an experienced senior executive who understood the RAS vision and the business and industry environment in which it operated.

“As CEO, Peter will be leading the RAS through an exciting period of growth as we finalise a concept plan that will deliver a long term strategy and assist us to fulfil our objectives around agricultural industry support, education and community engagement.”

Mr Cooper, who is married with two young children, has an MBA from the University of Western Australia (2009) and has recently completed an MBEAM (Asset Engineering) also from UWA. He has previously held senior positions with the Perth Market Authority, Westfield Pty Ltd and Sheraton Hotels and Resorts.



# A PERFECT MATCH

**PARTNERING WITH ONE OF THE STATE’S LARGEST AND MOST COMMUNITY-MINDED GROCERY CHAINS HAS PROVED TO BE A WIN-WIN FOR IGA, THE PERTH ROYAL SHOW, FARMERS, PRODUCERS AND CONSUMERS**

In its continual quest to support West Australians, IGA, the Independent Grocers’ Australia has renewed its naming rights partnership for a further three years.

“When IGA was first approached to be the naming rights sponsor, we knew it was a good fit. Not only is the Show the biggest community event in Western Australia, it attracts visitors from all over WA and has strong rural ties,” says Jane Cassidy-Norrish, WA’s IGA marketing manager.

With more than one third of IGA stores located in regional areas it was a way to connect and give something back to the shoppers who help our businesses to survive.

The partnership covers the IGA Fresh from WA Pavilion – which transforms into a hive of activity as the area turns into a showcase of products from local growers, producers and food manufacturers treating visitors to a smorgasbord of taste tests! A chef’s kitchen tempts the palates as chefs demonstrate easy and healthy meals.

The IGA Follow the Yellow Brick Road educational trail sees more than 20,000 visitors meandering around the Showground during the event, while the spectacular IGA Fireworks brings a celebratory close to each night.

Showgoers also have the chance to buy discounted tickets from more than 260 stores across WA.

And there’s more... every year, IGA gives back more than \$1 million to the WA community through its Community Chest Fund in which a percentage of sales from selected IGA branded products are donated to worthy programs and activities. IGA is a significant supporter of the Princess Margaret Hospital’s Bear Fair for sick children, the Fiona Wood Foundation, the Volunteer Bush Fire Brigades of WA, St Vinnies Christmas Appeal and Telethon through its partnership of Carols by Candlelight.





# SOMETHING'S BREWING IN BROOME

**MARCUS MULLER HAS A NOSE FOR A QUALITY BEER AND THERE IS GOOD REASON FOR THAT. HAVING GROWN UP IN THE PROXIMITY OF A BREWERY IN HIS CLOSE-KNIT AREA OF COLOGNE, GERMANY, MR MULLER DEVELOPED AN ACUTE RECOGNITION OF A QUALITY BREW BEFORE GAINING PROFESSIONAL CREDENTIALS THAT WOULD SEE HIM MOVE HALF WAY ACROSS THE WORLD AS MASTER OF HIS CRAFT**

PERTH ROYAL SHOW  
**PREMIUM  
PRODUCE**  
*awards*

These days it is Matso's Brewery in Broome reaping the triumphs for their investment in Marcus, their head brewer, in more ways than one.

With this brewer at the helm Matso's has a turnover of eight craft beers with 250,000 cartons produced at Palmyra-based contract brewer, Gage Roads.

"We have had a 90 per cent turnover increase each year for the last three years. So popular are Matso's products that we can boast the list of bottle shops that stock our beer is far longer than those that don't!" says Mr Muller.

The beers, which include ginger, mango, pale ale, Smoky Bishop (a dark Bavarian lager named after the local cleric), desert lime and mango desert lime ciders with the flavours derived from native bush tucker, the limited release chilli beer and the recently released lychee tipples.

The popularity of the chilli beer took even Matso's - a brewery that thrives on introducing quirky flavours - by surprise.

"I cannot take the credit for the chilli craft beer," explains Mr Muller, "that belongs to Matso's

previous head brewer who developed the flavour in 2008.

"This beer is less intense in draught form. That is not the case with the bottles where the taste rate is four out of five for heat."

There is one hitch though - in bottled form this beer is in limited supply!

"We primarily produced six months supply as an introduction to the market following its entry into the Perth Royal Beer Show in 2013 under the packaging and design section, for which we won a gold medal and trophy," says Mr Muller. "This added to the variety of other medals we have won for our various beers.

"It was stocked throughout the State's bottle shops and was a hit," he recalls, "with people demanding more."

This year, production was stepped up by 30 per cent and the sizzling flavoured beer, available throughout the State's bottle shops, was readily downed, along with beers from Matso's range, at the recent Fremantle Chilli Festival in March.

"We went through 70 kegs equating to 3,000 litres of beer

during the two days," says an amazed Mr Muller.

"When we ran out of the draught, we were opening bottles!"

Now Mr Muller is anticipating the reaction to one of his recipes that has recently been introduced to the market - lychee craft beer.

Using the locals as 'taste testers', Marcus had two attempts before receiving the nod of approval.

"I had it within 95 per cent of the perfection I have now. We did intensive testing, sampling and consulting," he says.

**"The quality of Matso's craft beers, the atmosphere, the friendliness of the area - it is overwhelming"**

"It is not as sweet as mango beer, surprisingly. It is hard to balance. Fortunately, I got it right!"

The beer, known as an acquired taste, was introduced to the market place in February and is available in a number of Perth pubs and bottle shops.

There is never time to stand still when it comes to coming up with new ideas for flavours, according to this brewer, who claims to never run out of ideas.

"There are about 20 recipes and new ones are always in the pipeline. I introduced my first one the year I joined in 2010.

"We didn't have pale ale so I came up with that. On draught it is the second biggest seller in Broome, outweighed only by ginger beer!"

According to Mr Muller there should be two new beers hitting the market - one within the next

three months, the other within nine months.

Without giving anything away Mr Muller hints they will be food strength lager beer - 'real beer for real drinkers'. Make of that what you will!

"My long term goal is to cater for the increasing sensational demand of extreme flavours every 18 months."

And with beer taking about three weeks to mature from grain to glass and between 70 and 80 brews a year in Broome, Mr Muller insists he is pretty busy...

Using only Australian-sourced 40 kilograms of hops and 3,000 kilograms of grain for the pale ale the brewery produces 15,000 litres annually.

"The rest of the draught beers I source grain and hops from Europe, the States, New Zealand and Australia. I am selective as different climates produce different flavours in organic material like hops as do different soils, water, temperature."

Matso's brewer says when he landed his first job in New South Wales at a Picton boutique pub and brewery he was "worried that tee totalers would take over and I would be out of a job. But since 2005 a lot of small breweries have started up, succeeded and put their stamp on the market."

Being out of a job was something Mr Muller knew well. Having completed an apprenticeship within a regional brewery turning out 50 million litres of alcohol, he opted to continue his education at university.

"Gaining a degree not only intensifies the trade components but also prepares for planning, installation and running larger breweries. I also wanted the chance to work overseas."

When his university days came to an end Mr Muller was faced with the bleak prospect of being over qualified, under experienced and competing with hundreds of other students vying for the same position.

Job prospects were bleak.

"I waited on tables for a year and made more money from tips than the girls. I am not a pretty face so I must have been good at it," he quipped.

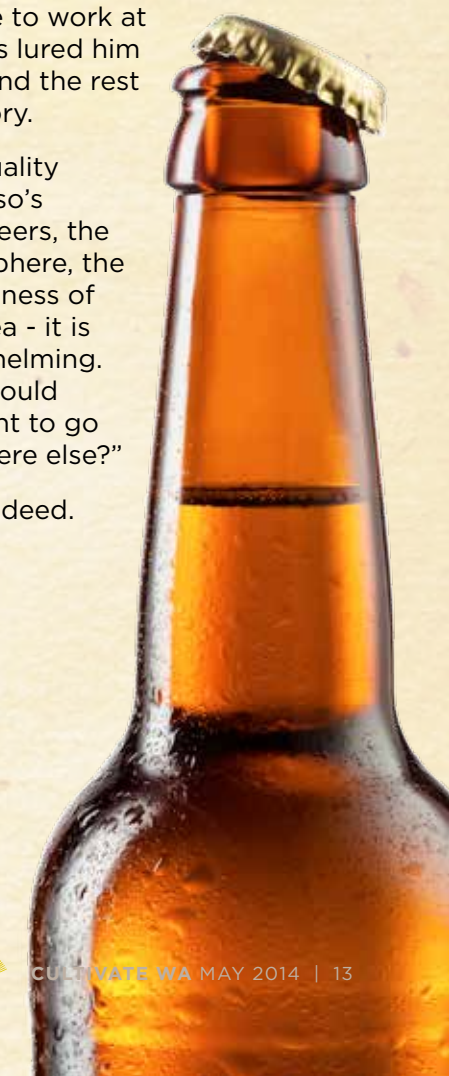
Mr Muller finally landed a six-month contract with a small, family-owned brewery in Luxembourg within laboratory control and quality. A visit to a brewery trade fair resulted in him landing a job in Sydney.

Mr Muller took opportunities when they arose including working for the iconic, now defunct, bluetongue brewery before taking a break from the brewing industry.

After 15 months the chance to work at Matso's lured him back and the rest is history.

"The quality of Matso's craft beers, the atmosphere, the friendliness of the area - it is overwhelming. Why would we want to go anywhere else?"

Why indeed.



**Above:** Cheers! Marcus Muller enjoys one of his craft beers



# VOLUNTEERS STEP UP

**THE IGA PERTH ROYAL SHOW IS A VALUABLE PLATFORM TO PROMOTE AND CELEBRATE ALL THAT IS EXCELLENT WITHIN WEST AUSTRALIAN AGRICULTURE, PRODUCE AND PRODUCTS. THERE IS NO OTHER COMMUNITY EVENT LIKE THE SHOW AND IT WOULD BE IMPOSSIBLE TO DEVELOP AND DELIVER SUCH A UNIQUE, LARGE-SCALE OCCASION WITHOUT THE CONTRIBUTION OFFERED BY OUR 2,000 VOLUNTEERS**

It takes that many public-spirited souls to help the event run efficiently and to ensure the 450,000 visitors that pass through the Claremont Showground gates have a visit that leaves enjoyable memories that last a lifetime.

Little wonder the Show needs an army of volunteers when you take into consideration there are 10,000 animals, almost 16,000 competition entries, 10,000 trophies, ribbons, awards, rosettes and certificates to be awarded, 600 small businesses, 392 entertainers, 310 performances, 96 hours of daily entertainment and 768 hours of entertainment over the eight-day event – and our valued ‘treasures’ are, for the main, behind the scenes with helping hands!

changes we have to make and most importantly... where our amazing volunteers will be placed to utilise the best of their skills,” says Mrs Fuller.

Sourcing volunteers is a challenging task but one Mrs Fuller, after 10 years, is more than capable of meeting.

“I will utilise the long list of volunteers on the ‘books’ – I usually send a letter from April to May to previous volunteers, calling for expressions of interest, as well as advertising at Volunteers WA and the local volunteer resource centre at the Nedlands library,” says Mrs Fuller.

And in a bid to attract a great cross section of volunteers Mrs Fuller also contacts TAFEs, universities and schools.

**“Volunteering WA is THE organisation to approach when searching for community involvement. Last year some 12,000 people expressed an interest in offering their time for community involvement...”**

The organising of the volunteers is a feat in itself. According to Mrs Kay Fuller, human resources manager of the Royal Agricultural Society, the ‘feelers’ are put into place straight after the annual Show is finalised.

“It takes a year to organise and due to the Show constantly evolving it is necessary to determine the volunteers we need well in advance; any

“Many students still have to undertake community service and the Show is a fantastic way for them to achieve their hours,” says Mrs Fuller.

With age being no deterrent the volunteers range from 10-year-olds who help out in the animal section – such as Pat-a-Lamb with a parent helper, to the teens and up to those in their late 70s.

“From the information booths to the wonderfully successful Farm 2 Food exhibition that was introduced last year, to IGA Follow the Yellow Brick Road – indeed, you name it – you will find our band of merry helpers armed with a fabulous attitude, on hand to give advice and assistance whilst working hard and selflessly, with a great deal of patience, generosity of spirit and, to top it all – they will deliver all these attributes with wonderfully warm smiles,” says Mrs Fuller.

Weighing into that is the number of induction courses the volunteers need to attend, the training given, lessons for technology that will be used, the liaison between the RAS agricultural section coordinators to determine the specific areas the volunteers will be placed and compiling the roster. As well, there are an ‘emergency’ number of volunteers who are available to step in when someone is unable to attend their shift.

Like cogs in a wheel. Could it be that easy? According to this well-respected woman, renowned among volunteers for ensuring a smooth transition and guidance for all, there are pitfalls but these days they are few and far between.

So we asked a selection of volunteers what compelled them to spend a good proportion of their seemingly valuable time helping out at the Show.







**Above:** (l-r) Joanne Svanberg, Ros Worthington, Colin Svanberg and RAS president Hugh Harding at the 2013 Volunteer Morning Tea



**Above:** Ann Chandler is presented with her award by Minister Tony Simpson

## “I love the participation and the interaction that comes from being a volunteer.”

Claremont resident Liz Mower who has been volunteering for more than a decade spends two to three days at the event and enjoys every minute of it.

“It’s my week’s holiday – I have been doing this so long it is a natural thing for me to do. I love it,” says Mrs Mower.

Ann Chandler has spent half a century volunteering at the Show and for her outstanding efforts was recently presented with a 50-Year Volunteer Service Award at Parliament House.

As a breeder of Persian and Exotic Persian cats, assisting with the Perth Royal Cat Show as chief steward was an obvious choice for this Shenton Park nurse.

“I love the participation and the interaction that comes from being a volunteer. It keeps your mind and body active and I intend to keep doing it for years to come,” says Ann, adamantly.

Di Agnew insists she was born to volunteer but as a dedicated AFL fan, the opening day of the Show

has to go on without her – for the Grand Final beckons!

This former English teacher started volunteering in the equestrian section 10 years ago, before moving to the Pigeon and Poultry Pavilion, with stints on the IGA Follow the Yellow Brick Road and her favourite – the Wilkinson Art Gallery – the latter a task she shares with her husband Colin whom she proudly says she ‘roped in’.

Of the many reasons 16-year-old Declan White volunteers his time at the Show the one he most favours is the excitement on the faces of the children who have never seen, cuddled or patted small animals such as the chickens and lambs found in the Animal Nursery.

A four-year-veteran Declan says, “The Show has always been a love of mine, and to be able to help out with the animals just seems like a fun thing to do.”

This will be the fourth year 16-year-old Josh Evison has given up his time to help out

in the Creatures Great & Small Pavilion. A student at a South Fremantle school, Josh says he enjoys being around animals and talking to the public about them.

### HELPING HANDS

“I managed to encourage a few school friends from my last school in Donnybrook to volunteer,” says Josh, who is hoping he can drum up more support from fellow students from now on.

Cottesloe couple Colin and Joanne Svanberg have spent the past 10 years giving their time to the Show, introducing daughters Elise, now 19, and Julia, 17, to the rewards and value of being community spirited.

“It is rewarding, we are helping people and love being involved as volunteers,” adds Jo.

To honour those who give so selflessly, in 2006 the RAS introduced the Volunteer of the Year Awards, presented to hard-to-choose-from selected nominees.

# SCHOLARSHIP SETS A WIN FOR THE FUTURE

AT JUST 17-YEARS-OLD NICHOLAS HARDIE IS ‘GOING PLACES’. A YOUNG MAN WHO REPEATEDLY PROVES HE HAS THE METTLE TO SET AMBITIOUS GOALS IS BUSY ACCUMULATING ALL HE NEEDS TO ACHIEVE THEM. NOT LEAST LAYING CLAIM TO THE AGRICULTURAL YOUTH SCHOLARSHIP RECENTLY AWARDED BY THE BENDAT FAMILY FOUNDATION AND THE ROYAL AGRICULTURAL SOCIETY – AND WORTH \$12,000

**A**n exuberant Nick told of his plans to use the money to alleviate the stress of living expenses while studying and how adding the scholarship to his resume will give him an opportunity to impress future employers.

Helping to feed the sheep and hitching rides alongside his father on the combine harvester and tractor at the family’s Boddington wheat and sheep farm lulled Mr Hardie into an impression life on the land was exactly what he wanted to do for a profession.

Until he hit the age of 13 years old. It was then his attention turned to that of an apprenticeship – one that would put him under the banner of having acquired a trade – as an auto electrician.

As a Year 10 student at the city-based Aquinas College Mr Hardie, with a penchant for a rural, rather than a metro environment, chose to move to Harvey Agricultural College to further his studies.

“The College had a good trade program and although I was intending to follow through with my plans, once there, I realised it was agriculture I really liked,” admits Mr Hardie.

There were other reasons this young man switched alliance. Not least, according to Mr Hardie, the jobs available within farming, “which give you the chance to change the world and make a difference. Something a trade cannot.”

By all accounts Mr Hardie made his mark on the College having realised a Certificate II in Agriculture, Wool Handling and Shearing, becoming the Year 12 Dux (DoE VET) student for 2013 and achieving the highest ATAR score of anyone at the College to date – that of 67.85, which led to him being offered a place at Muresk Institute in Northam.

“I am studying for a degree in Agricultural Business Management that includes science and farming aspects so I will be well qualified at the end of it to work in any part of the world.”

A strongly-motivated individual, Mr Hardie intends to work in an advisory capacity or for a bank within the agricultural business sector, rather than working and running a farm of his own.



# KEEPING IT IN THE FAMILY

**YOU COULD NEVER ACCUSE THE CHIPPER MALES OF NOT GRABBING LIFE BY THE REINS - LITERALLY. FOR THREE GENERATIONS OF THIS WEST AUSTRALIAN FAMILY HAVE, IN THEIR EQUESTRIAN PURSUITS AND RINGMASTER DUTIES, DEVOTED MORE THAN A CENTURY TO THE RAS AND PERTH ROYAL SHOW**

The tradition was set by Stephen Chipper, wheelwright, horseman, and starter for the West Australian Turf Club who commanded attention in the Show's arena as ringmaster for 45 years from 1885 to 1928 before becoming president of the RAS.

Entering the ring as no novice, his nephew, Donald John took command as assistant ringmaster in 1935 for 14 years before taking over as ringmaster. Donald was secretary, vice president and treasurer of the West Australian Hunt Club, a member of the Perth Polo Club and held the position as RAS president from 1969 to 1972.

So it was little wonder his son, also Donald, and funeral director of Chipper and Oakwood Funerals, followed in his forefathers' footsteps and became ringmaster number three!

According to Mr Chipper being a ringmaster is a "balancing act".

"The ringmaster is responsible for everything that takes place in the main arena from coordinating the competitions to liaising with the acts, competitors, arena crew, to ensuring everything runs on time, the arena is safe and competitions carried out as per rules and regulations," he confirms, with a brusque nod.

For this genial man with a dry sense of humour Mr Chipper's responsibility as ringmaster starts as early as March when he gets to grips with the arena timetable.

Recognising the events, particularly the equestrian competitions have changed considerably over the years Mr Chipper points out the biggest change has come from within the showing aspect.



"The approach we had when I was competing at the Show until the age of 18 was as 'weekend warriors'! Dragging the ponies and horses out of the paddock, exercising them and off to the Show!

"My first pony took off and left me hanging on the cross bars of the picket fence! I later rode that naughty Shetland pony at the Show in the rider and hack events.

"I would groom him but that was about it - someone else would plait his tail and we didn't plait the manes in those days. I would clip his coat prior to the Show and feed him molasses to make it shine but that was basically it.

"There was no hoof oil to make the hooves shine - we used boot polish," he recalls with a grin.

"We would wear normal riding gear but now youngsters are competing on perfectly turned-out ponies and in show gear. We only had the one saddle and bridle to use. Nothing super special. A world of difference by today's standards."

But then so was the metro area...

"We lived in Applecross. Wireless Hill was just bush. Applecross High School was not there - it was just all bush, which was where we would chase brumbies to try and catch them, unsuccessfully," says Mr Chipper.

In those days Donald Snr, a keen huntsman, kept his horses at Belmont before moving them to Morley and finally stabling them at Shenton Park as the areas started to become residential.

"It was from Shenton Park I would ride my horse to the Quarry Amphitheatre and the beaches. I am

going back 50 years now - there were no roads and I also used to be able to ride out towards Innaloo where the West Australian newspaper offices are now along Hasler Road, Osborne Park," says Mr Chipper, fondly.

Being part of a 'horsey' family Don started riding and competing at the Show as a six-year-old taking great delight in the novelty events.

"We would be taking part in musical chairs, bending and flag races. And yes, we would all try to cheat to win." An accomplishment he occasionally managed!

Despite riding being 'in his blood' like many other teenage boys, Mr Chipper stopped riding: "When I reached the age of 18 and I discovered parties, girls and the joys of late nights!"

But the threads of the Royal Show were sewn and, like many before him, Mr Chipper chose to become actively involved with the event and the Society in later life.

These days he can be found fitting his duties as a councillor assisting with a variety of committees including agricultural colleges and schools and horses as well as ringmaster, around his responsibilities as a funeral director.

"With the family having had such an involvement with the RAS and the Show for so many years I have seen many changes at the Show," says Mr Chipper.

**"The Show is as relevant today as it always has been - an event for all the family that educates, excites and entertains."**

"In particular, the Show today is evolving like never before. There is a strong focus on agricultural education. Children are being shown and introduced to all things agricultural from food to farm animals and farm technology. The Farm 2 Food Pavilion was a huge success last year and will continue to be so.

"When we were kids we knew many friends who had farms and would take up invitations to spend time on the farms. So we saw cattle, wheat and all aspects of life on a farm, gaining an understanding of what living on a farm entails.

"Today, being part of that agricultural way of life is not so available. Bringing the country to the city is so very important and education is paramount."





## THE ROYAL AGRICULTURAL SOCIETY OF WESTERN AUSTRALIA

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